

À la Spicery

Beamish

INDIAN CUISINE

CLASSIC STARTERS

ONION BHAJI G/E	£4.25
<i>Onions deep fried and lightly spiced</i>	
LAMB SOMOSA G	£4.25
<i>Spiced minced lamb wrapped in a thin pastry</i>	
VEGETABLE SOMOSA G	£4.25
<i>Spiced mixed vegetables wrapped in a thin pastry</i>	
CHICKEN PAKORA G/D/E	£4.25
<i>Tender cuts of lightly spiced chicken deep fried in batter</i>	
PRAWN COCKTAIL G/D/C/M	£4.25
<i>Prawns served with cocktail sauce and crispy salad</i>	
BHUNA CHICKEN AND PRAWN POORI G/C	£4.50
<i>Tender prawns and chicken in a rich masala sauce, served on a poori (crispy fried bread)</i>	
CHICKEN CHATT G/D	£4.25
<i>Chicken tikka served in a medium spiced masala sauce on a poori, creamy in consistency</i>	
BHUNA PRAWN ON POORI G/C	£4.50
<i>Tender prawns cooked in a rich masala sauce served on a poori</i>	

TANDOORI STARTERS

CHICKEN TIKKA D	£4.50
<i>Boneless chicken marinated in yoghurt and our chefs special spices, cooked in a charcoal tandoori oven</i>	
LAMB TIKKA D	£4.50
<i>Boneless lamb cutlets marinated in our chefs special spices and cooked in a charcoal tandoori oven</i>	
SHEEK KEBAB D/M	£4.25
TANDOORI MIXED KEBAB D/M/E	£5.50
<i>A mixture of chicken tikka, lamb tikka, and shami kebab</i>	
CHICKEN A LA SPICERY D	£5.50
<i>A mouth watering combination with a European twist of chicken tikka in a creamy sauce topped with melted cheese</i>	
NEW SIGNATURE TRIO STARTER.....	£6.50
<i>Chicken chat, onion Bhaji & sheek kebab</i>	
MIXED PLATTER G/D/M/E	£12.95
<i>(Onion bhajis, sheek kebabs, lamb tikka and chicken tikka) serves 2</i>	

TANDOORI DISHES

Cooked in a traditional tandoori oven on skewers over charcoal. These dishes are served on a sizzling clay dish with grilled onions and accompanied with salad and mint sauce.

CHICKEN TIKKA D	£9.95
TANDOORI CHICKEN (2 PIECES) D	£10.95
CHICKEN/LAMB TIKKA SHASHLIK D	£10.95
TANDOORI MIXED GRILL D/M/E	£11.95
<i>(Chicken tikka, lamb tikka, sheek kebab & tandoori chicken)</i>	
TANDOORI KING PRAWN C	£11.95

A LA SPICERY THALI'S

MEAT THALI P/N/D/G/E	£16.95
<i>Chicken tikka massala, lamb bhuna, chicken madras, pillau rice and nan bread</i>	
VEGETABLE THALI G/D/E	£14.95
<i>Sag Aloo, vegetable bhaji, tarka dall, pillau rice and nan bread</i>	
SIGNATURE 3 COURSE THALI P/N/D/M/G/E	£19.95
<i>Chicken tikka, onion bhaji, sheek kebab. Chicken tikka massala, lamb bhuna, chicken madras, pillau rice and nan bread</i>	

NEW ALA SPICERY NAN WRAPS

All served with chips and salad

CHICKEN TIKKA WRAP G/D/E	£11.95
MIXED KEBAB WRAP <i>Chicken tikka, lamb tikka and sheek kebab</i> G/D/M/E	£11.95
CHICKEN CHATT WRAP G/D/E	£11.95
VEGETABLE SIDE DISH WRAP.....	£11.95
<i>Pick any of our vegetable side dishes to put in your wrap</i>	

TRADITIONAL CURRY DISHES

KURMA D	£8.95
<i>A mild dish made with coconut, creamy in texture</i>	
MASSALA D	£8.95
<i>Cooked with a mixture of yoghurt, ground peanut & almonds, giving a rich flavour</i>	
BHUNA.....	£8.95
<i>A dry medium spiced dish cooked with onions</i>	
DUPIAZA.....	£8.95
<i>Traditional curry prepared with lots of onions and peppers</i>	
PATHIA.....	£8.95
<i>Cooked with onions and spices in a sweet and sour sauce, with a hint of chilli</i>	
DANSAK.....	£8.95
<i>Persian style curry with a sweet and sour taste. Cooked with lentils and pineapple pieces</i>	
SRI LANKA.....	£8.95
<i>Cooked in a fairly hot sauce with coconut</i>	
MADRAS.....	£8.95
<i>A very popular dish cooked in a hot sauce with a hint of lemon</i>	
VINDALOO.....	£8.95
<i>Related to madras, involving a more generous use of hot spices</i>	
BIRYANI.....	£9.95
<i>Cooked with basmati rice lightly spiced using chef's special recipe. Served with a side vegetable curry.</i>	

ALL OF THE ABOVE DISHES ARE AVAILABLE IN EITHER:

CHICKEN, BEEF, LAMB, PRAWN, MIXED VEGETABLE,
CHICKEN TIKKA (£1 EXTRA), KING PRAWN (£2 EXTRA)

HOUSE SPECIALITIES

AMM AUR MURGH P/N/D	£10.95
<i>Cooked in a creamy sauce with mango, ground almond and nuts</i>	
MADDOW P/N/D	£10.95
<i>Cooked in a sweet creamy sauce with coconut topped with honey</i>	
BUTTER P/N/D	£10.95
<i>Cooked in a creamy sauce made with ground almond and ghee (Indian butter)</i>	
PANEER MAKHANI P/N/D	£10.95
<i>This is a contemporary dish made with Indian cheese and cream</i>	
NEW BUTTER CHICKEN MASSALA P/N/D	£10.95
<i>Succulent tandoori chicken pieces served in a rich buttery massala sauce</i>	
MASSALA SPECIAL.....	£10.95
<i>A spicy dish similar to bhuna made with more garlic, corriander and chillies</i>	
JAIPURI.....	£10.95
<i>Marinated in herbs and spices cooked with mushrooms, peppers, tomatoes and onions</i>	
MALAI P/N/D	£10.95
<i>A popular dish made with coconut cream, onions and peppers in a delicious thick sauce</i>	
KARAHÍ.....	£10.95
<i>A traditional dry dish made with more ground spices and chillies, giving an authentic flavour</i>	
NEW KOFTA SPECIAL.....	£10.95
<i>Our chefs new creation consisting of minced lamb chunks in a secret spicy sauce</i>	
NEW KAZANA D	£10.95
<i>An exciting new dish bursting with various flavours prepared with onions, lentils, yoghurt, cream, lemon juice & chilli</i>	
BALTI LAZEEZ C/M	£11.95
<i>Cooked with onions in a special balti sauce using chefs secret recipe</i>	
THEEN MISHALI D/M	£11.95
<i>A spicy dish containing a trio of tandoori chicken tikka, lamb tikka and sheek kebab</i>	
SEAFOOD BALTI MASSALA C/M	£11.95
<i>A spicy seafood speciality, made with king prawns and prawns in a rich sauce.</i>	
NEW NAGA SPECIAL.....	£11.95
<i>Our hottest dish. Consists of onions, the naga and green chilli.</i>	

ALL OF THE ABOVE DISHES ARE AVAILABLE IN EITHER:

CHICKEN, BEEF, LAMB, PRAWN, MIXED VEGETABLE,
CHICKEN TIKKA (£1 EXTRA), KING PRAWN (£2 EXTRA)

WE ARE ALLERGY AWARE! PLEASE NOTIFY US WHEN PLACING YOUR ORDER IF YOU HAVE ANY QUESTIONS OR CONCERNS.
IF THERE IS ANY DISH THAT IS NOT ON OUR MENU, PLEASE LET YOUR SERVER KNOW AND WE WILL ENDEAVOUR TO PREPARE THE DISH FOR YOU.

G - GLUTEN N - NUTS P - PEANUTS D - DAIRY C - CRUSTACEANS M - MUSTARD S - SOYA E - EGG

SOME OF THE GROUND SPICES WE USE TO PRODUCE OUR FOOD ARE MANUFACTURED IN THE SAME FACTORY THAT ALSO MANUFACTURE: NUTS, PEANUTS, MUSTARD, SESAME SEEDS, GLUTEN AND SOYA.
IF YOU WOULD LIKE ANY FURTHER INFORMATION REGARDING THIS OR ARE IN ANY DOUBT PLEASE ASK.

SIDE DISHES

All dishes are prepared using locally sourced fresh vegetables.

VEGETABLE BHAJI Vegetables in a medium dry sauce	£3.95
BOMBAY ALOO Spicy potatoes	£3.95
SAG ALOO Spinach and potatoes	£3.95
SAG PANEER D Spinach with Indian cottage cheese	£3.95
MUSHROOM BHAJI Mushrooms cooked in a lightly spiced dry sauce	£3.95
TARKA DHALL Lentil flavoured with garlic	£3.95
THESE DISHES CAN BE SERVED AS A MAIN DISH. ALL £6.95.	

RICE DISHES

All cooked using the finest basmati rice

PILAU RICE	£3.25
MUSHROOM PILAU	£3.50
VEGETABLE PILAU	£3.50
KEEMA PILAU	£3.50
Lightly spiced lamb mince	
A LA SPICERY SIGNATURE PILAU M	£4.95
A mouthwatering combination of chicken tikka, chicken and lamb prepared using our chefs secret recipe	

KIDS MEALS

Comes with 1 fruit shoot (orange or blackcurrant)

CHICKEN PAKORA & CHIPS D	£5.95
CHICKEN TIKKA & CHIPS D	£5.95
CHICKEN NUGGETS & CHIPS	£5.95

DRINKS MENU

WINE LIST

BY THE GLASS 175ML £3.95 | 250ML £4.95 | BOTTLE £13.95

HOUSE WINES

1. VERDEJO LA MANCHA DDO DESPIERTA
Fruity aromas of citrus and melon, together with hints of spices and reminiscence of honeysuckle. SPAIN
2. ROSE TEMPRANILLO LA MANCHA DDO DESPIERTA
Vibrant rose colour, aromas of red fruits and strawberry with hints of peach, fresh, soft and long after taste. SPAIN
3. TEMPRANILLO LA MANCHA DDO DESPIERTA
Varietal aromas of red fruits such as raspberry, cherry and blackberry. SPAIN
4. CHARDONNAY SEMILLON BROOKFORD
Pale lemon in colour with aromas of pineapple, melon and white peaches. AUSTRALIA

WHITE WINES

5. PINOT GRIGIO SAN VIGILIO PROVINCIA DI PAVIA IGT.....£14.95
Straw yellow with tinges of gold, a delicate and pleasing bouquet with floral and fruity scents. ITALY
6. SAUVIGNON BLANC SERITI WESTERN CAPE£15.95
Lively tropical fruit aromas lead to crisp and zesty fruit flavours with a refreshing finish. SOUTH AFRICA
7. SAUVIGNON BLANC MARLBOROUGH MOKO BLACK
Zesty citrus and white stone fruit on the palate with a lingering refreshing finish. NEW ZEALAND
8. CHABLIS A.C. DOMAINE BERNARD DEFAIX£24.95
Delicate touches of lemon and grapefruit are supported by a rich minerality. A classic Chablis. FRANCE

ROSE WINES

9. ZINFANDEL ROSE WILDWOOD£14.95
Flavours of ripe strawberries and sweet candy are incredibly sumptuous and ever so moreish. FRANCE

RED WINES

10. MERLOT SERITI WESTERN CAPE£14.95
Bramble fruit aromas with subtle spice lead to a plump, velvety palate and balanced finish. SOUTH AFRICA
11. SHIRAZ CABARNET SAUVIGNON BROOKFORD£16.95
Rich, full flavoured with spicy dark berry aromas, sweet vanilla oak and hints of stewed plums. AUSTRALIA
12. MALBEC TRIBU MENDOZA TRIVENTO£18.95
Spicy, warming full-bodied red. Aromas of berries and fine herbs, smooth round tannins. ARGENTINA
13. RIOJA CRIANZA DDOC ARTESA£19.95
A soft, mature oak-aged Rioja with aromas of berry fruit and vanilla. SPAIN

SPARKLING & CHAMPAGNE

14. PROSECCO SPUMANTE TREVISO DOC TERREDIRAI.....£20.95
Attractively intense, very fruity and aromatic, with hints of wisteria flowers and rennet apples. ITALY
15. PROSECCO DDOC VINO SPUMANTE BRUT LUNETTA 200ML. ITALY£5.95
16. ROSE VINO SPUMANTE LUNETTA 200ML. ITALY£5.95
17. LAURENT PERRIER BRUT N.V.....£49.95
Pale gold colour. Fine and regular bead. Delicate and complex. Hints of citrus and white fruit.
18. LAURENT PERRRIER ROSE BRUT N.V.£69.95
A rich colour, good depth of raspberry fruit, dry finish and a violetty, floral hint.

WHILST WE ALWAYS ENDEAVOUR TO STOCK ALL OF THE LISTED WINES IN SOME INSTANCES WE MAY HAVE TO OFFER AN ALTERNATIVE.

INDIAN BREADS

PLAIN NAN G/D/E	£2.75
GARLIC NAN G/D/E	£3.25
KEEMA NAN Spicy mince G/D/E	£3.25
PESHWARI NAN Sweet filling G/D/E	£3.25
CHEESE NAN G/D/E	£3.25
FAMILY PLAIN NAN G/D/E	£4.75
Extra large size nan bread	
FAMILY GARLIC NAN G/D/E	£4.95
A LA SPICERY SPECIAL NAN G/D/E	£3.95
Chicken tikka, cheese, chilli and keema	

SUNDRIES

POPADOM	£0.80
CHIPS	£2.50
SPICY CHIPS.....	£3.50
PICKLE TRAY-PER PERSON.....	£1.00
Mint sauce, mango chutney, onion salad & hot pickle	

DESSERTS

ICE CREAM.....	£2.95
PARAISO TROPICAL Mango Sorbet, coconut ice cream and meringue	£3.95
CARAMEL & STICKY TOFFEE BOMB.....	£3.95
OLAF CHOC ICE CREAM.....	£2.95

BOTTLES/CANS

TIGER	£2.95
COBRA	£2.95
STELLA ARTOIS.....	£2.95
BUDWEISER.....	£2.95
WORTHINGTON'S	£2.95
FOSTERS	£2.95
MAGNERS.....	£2.95
WOODPECKER.....	£2.95
GUINNESS	£2.95
JOHN SMITHS.....	£2.95

DRAUGHT

COBRA 1/2	£2.50
COBRA PINT	£4.25
STRONGBOW DARK FRUITS 1/2	£2.50
STRONGBOW DARK FRUITS PINT	£4.25

WHISKY

BELL'S	£2.75
JAMESON	£2.75
SOUTHERN COMFORT	£2.75
JACK DANIELS.....	£2.75

MALT WHISKY

GLENMORANGIE.....	£2.95
MACALLAN	£2.95
ISLE OF JURA	£2.95
HIGHLAND PARK	£2.95
GLENFIDDICH	£2.95

SPIRITS

MALIBU.....	£2.75
VODKA	£2.75
BACARDI	£2.75
MARTINI EXTRA DRY	£2.75
MARTINI ROSSO.....	£2.75
ARCHERS.....	£2.75
PIMMS	£2.75
GORDON'S GIN	£2.75
GORDON'S PINK GIN	£2.75
BOMBAY SAPPHIRE.....	£2.75
LAMBS NAVY RUM.....	£2.75
CAPTAIN MORGAN	£2.75

BRANDY

HENNESSY	£3.50
REMY V.S.O.P.	£3.95
REMY X.O.	£6.95

SHERRY-PORT

HARVEY'S BRISTOL CREAM.....	£2.75
COCKBURN	£2.75
GRAHAM'S.....	£2.75
TAYLOR'S.....	£2.75

LIQUEURS

AMARETTO	£2.95
BAILEYS.....	£2.95
BENEDICTINE	£2.95
COINTREAU	£2.95
DRAMBUIE	£2.95
GLAYVA	£2.95
GRAND MARNIER	£2.95
TIA MARIA.....	£2.95
SAMBUCA.....	£2.95

SOFT DRINKS

	REG	LRG
COLA	£1.50...	£2.50
DIET COLA	£1.50...	£2.50
FIZZY ORANGE	£1.50...	£2.50
BLACKCURRANT	£1.50...	£2.50
LIME	£1.50...	£2.50
LEMONADE	£1.50...	£2.50
PURE ORANGE	£1.50...	£2.50
APPLE.....	£1.50...	£2.50
TONIC WATER.....	£1.50...	£2.50
SODA WATER.....	£1.50...	£2.50
J20 Various Flavours	£2.00	
STILL WATER Bottle	£2.00	
SPARKLING WATER Bottle	£2.00	

HOT DRINKS

TEA	£1.50
COFFEE WITH CREAM	£1.50
LIQUEUR COFFEE.....	£4.95
Various flavours available	

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