



*Recreates traditional indian dishes covering this wonderful, vibrant country - from the himalayas to the indian ocean and the arabian sea to the bay of bengal. The Empress draws inspiration from all twenty-two regions and our food varies according to local influences characterised by exquisite aromas, glowing colours and earthy flavours. Our team of highly skilled chefs use only the finest ingredients, buying fresh spices which are painstakingly ground and mixed by hand, ensuring pure quality. We look forward to welcoming you to our table at the The Empress.*

*Please Note That:*

The minimum order for a person is main course with rice and nan or a cover charge of £7.50 will be added to the bill.

All prices are inclusive of VAT.

**Please Note:** Prices may vary from time to time without any notice.

**2 For 1 Offers:** One card per booking, Two persons per card, Buy 1 Get 1 Free on starters and main courses only, Must book in advance and offer mentioned at the time of booking, 12% Service Charge will be added to final bill. The 2 for 1 offer is not valid with any other promotion, offers, set menus or buffet

We have the right to refuse service to any person(s) without any reasons given

12.5% Compulsory service charge will be added to all bills

## Starters

<b>Empress Mixed Starter</b> 🍴🍴	<b>£6.85</b>	
Nazakat, pancake kebab and khadom phool		
<b>Special Mixed Starter</b> 🍴🍴🍴	<b>£7.95</b>	
A selection of our most popular starters, Tandoori Lamb Chops, Nazakat Chicken & Jhinga Garlic King Prawn		
<b>Jhinga Garlic</b> 🍴	<b>£6.65</b>	
Skewered king prawns in garlic sauce grilled in a tandoor oven		
<b>Tandoori King Prawns</b> 🍴🍴🍴	<b>£6.65</b>	
King prawns marinated in spices and cooked on a skewer over charcoal		
<b>Cox's Bazaar Shamuk</b> 🍴	<b>£6.95</b>	
Steamed mussels in an exotic Bengali sauce		
<b>House Special Chat</b> 🍴	<b>£6.45</b>	
House special chat masala with chicken/potatoes and chickpeas, sliced egg		
<b>Pancake Kebab</b> 🍴🍴	<b>£5.95</b>	
Pancake stuffed with delicious spicy lamb		
<b>Chicken Chat</b>	<b>£5.95</b>	
Sliced chicken in a slightly tangy sauce with lemon		
<b>Khadom Phool</b> 🍴	<b>£5.95</b>	
Minced lamb covered with spicy mashed potatoes, coated with sesame seeds and deep fried		
<b>Empress Stuffed Pepper</b> 🍴🍴	<b>£6.50</b>	
A large green pepper stuffed with spicy chicken or lamb and cooked in the clay oven		
<b>Nazakat</b> 🍴🍴	<b>£5.95</b>	
Tender pieces of chicken skewered and grilled, delicately spiced and succulent, a must have		
<b>King Prawn Butterfly</b> 🍴🍴	<b>£5.95</b>	
King prawn dipped in batter covered in bread crumbs and shallow fried		
<b>King Prawn Puree</b> 🍴🍴	<b>£5.95</b>	
King prawns cooked in a spicy sauce and served on a puree bread		
<b>Prawn Puree</b> 🍴🍴	<b>£5.75</b>	
Cooked in a spicy sauce and served on a puree bread		
<b>Chicken / Lamb Tikka</b> 🍴🍴	<b>£5.95</b>	
Pieces of spring chicken or lamb lightly spiced and grilled in a tandoori oven		
<b>Tandoori Chicken (On the bone)</b> 🍴🍴	<b>£5.95</b>	
1/4 Spring chicken marinated in herbs and spices and grilled in a tandoori oven		
<b>Sheek Kebab</b> 🍴🍴	<b>£5.95</b>	
Mince meat spiced and grilled in a tandoori oven		
<b>Shami Kebab</b> 🍴🍴🍴	<b>£5.95</b>	
Mince meat delicately spiced then shallow fried		
<b>Aloo Chat</b>	<b>£5.95</b>	
Potato slices cooked in a tangy sauce with lemon and served on a puree		
<b>Samosa (Meat or vegetable)</b> 🍴🍴	<b>£4.50</b>	
Indian pastry stuffed with minced lamb/ vegetables		
<b>Onion Bhaji</b> 🍴	<b>£3.95</b>	
Deep fried onion with lentils and battered herbs		
<b>Mysore Chilli Prawn</b> 🍴	<b>£6.95</b>	
King prawns cooked with green chillies, red onions & served rolled inside a fluffy bread		
<b>Vegetable Mix Starter</b> 🍴🍴	<b>£6.95</b>	
Onion Bhaji, Vegetable Samosa, Vegetable + Mushroom Aloo Ball		
<b>Tandoori Lamb Chops</b> 🍴🍴	<b>£6.95</b>	
Succulent pieces of tender lamb chops grilled in the clay oven with exotic marinade		
<b>Duck Tikka</b> 🍴🍴	<b>£6.95</b>	
Breast of duck lightly spiced and grilled in a tandoori oven		



## Chef's Selection

The dishes on this menu are specialities that we personally recommend from our home towns India and Bangladesh. We bring to you a taste of flavours from abroad cooked authentically to give you a eastern experience. (All these dishes can be cooked, Mild, Medium or Hot).

### **Dhaka Murgh** - Originates from Dhaka ⓘ **£12.95**

Whole breast of chicken stuffed with mince lamb, mashed potatoes and spinach, garnished with coriander, tomatoes & glazed with honey, with a hint of sweetness.

### **Khala Lamb Bhuna** - From the Punjab **£11.95**

Cubes of lamb slow cooked with spices, peppers and tomatoes. This dish is cooked slowly to bring out the smoky aroma.

### **Murgh or Lamb Rajshahi** - From Rajshahi ⓘ **£11.95**

Fresh lamb or chicken cooked with pickled baby mangoes, tomatoes, coriander herbs and spices, served with. fried red chillies. Madras hot with a succulent smoky flavor

### **Murgh Banarashi** - From Banaras **£11.95**

Cubes of fresh chicken or lamb cooked with pineapple and our secret aromatic spices a mild exotic dish

### **Mirshi Masala** - From Ryhpur **£11.95**

Chicken or lamb cooked with tamarind, green chillies and curry leaves. A spicy tangy dish with roasted dry chillies

### **Suhagi Chicken or Lamb** **£11.95**

Tender cubes of chicken or lamb cooked with peppers and shallots, This dish can be cooked hot or medium on request

### **Chicken Cocktail** ⓘ ⓘ **£11.95**

Cubes of chicken or lamb skewered with pepper then re-cooked in a delicious medium sauce and served sizzling to bring out the flavours.

### **Jall Morris Salon** ⓘ **£11.95**

Chicken or lamb cooked with pickled green chillies and naga peppers in a very spicy hot sauce

### **King Prawn Sizzler** ⓘ **£12.95**

King prawns grilled in the clay oven then cooked in a tomato puree based sauce, little spicy, tangy for that very special taste, served sizzling.

### **Biyani Bazaari Special Murgha** ⓘ **£11.95**

Chicken marinated in spicy sweet, sour, hot sauce with lemon grass then cooked in a cast iron wok to give a fiery flavor.

### **Biran Machli** ⓘ **£11.95**

Bangladeshi fish fried pan fried with onions, green pepper, herbs and fresh coriander leaves.

### **Salmon Korma** ⓘ ⓘ ⓘ **£11.95**

Salmon cooked in the clay oven and re cooked in mild creamy sauce.

### **Cumin Talapia** ⓘ **£11.95**

Cooked in a medium sauce with cumin seeds, shallot and various spices.

### **Talapia Jalfry** ⓘ **£11.95**

Cooked in an iron wok with fresh bullet chillies, tomatoes, coriander.

### **Aloo Borta** ⓘ **£7.95**

Smashed baked potatoes with shallots, roasted dry chillies, fresh coriander.

### **Indian Shepherd's Pie** **£11.75**

### **Indian Shepherdess Pie** **£11.95**

## House Special

### Lamb Sikandari (Shank of lamb)

Lamb marinated in the chefs secret recipe for 48 hours then cooked in a sauce with chickpeas

£12.95

### Tandoori King Prawn Masala

King prawns cooked in a clay oven then re-cooked with double cream, nuts and butter ghee

£12.95

### Cox's Bazaar Crab

Soft shell crabs in a light batter cooked with ginger, garlic, coconut and fresh herbs and garnished with cucumber and lemon

£12.95

### Sea Food Bhuna

An infusion of scallops squid and tiger prawns in our speciality marinated bhuna spices

£11.95

### Chingri Sag Paneer

King prawns with spinach and Bengali cheese and a hint of garlic

£11.95

### Chingri Gobi

King prawns with broccoli cooked with selected spices and coconut milk

£11.95

### Haash Jhalpiazi

Sautéed duckling marinated in subtle spices and chills

£11.75

### Haash Shuganda

Breast of duckling cooked in onion, ginger and garlic, lightly ground spices and garam masala

£11.75

### Annans Haash

Succulent roasted breast of duck, cooked in aromatic spices, pineapple and cherry tomatoes a fairly hot dish

£11.75

### Murgi Paharia - Green chicken curry

Strips of chicken with aubergine, fresh beans, coconut milk and ground spices

£11.75

### Tatul Lamb

Cubes of lamb cooked in a spicy sauce flavoured with tamarind

£9.95

### Methi Sag Gosht

Lamb with spinach, fenugreek and other herbs

£9.95

### Murgi Masala

A mix of chicken minced meat and boiled egg cooked together in a medium sauce

£10.25

### Chicken Tikka Masala

Chicken marinated in herbs & spices and grilled in charcoal oven, then re-cooked with tandoori paste and added spices, topped with fresh cream

£9.95

### Chicken or Lamb Pasanda

Coconut, almond and double cream

£9.95

### Roshuni Chicken or Lamb

Medium spicy, stir fried with fresh garlic in a medium sauce

£9.95

### Chicken Jalfrezi

Cooked with tomatoes, onion and fresh green chillies in a hot spicy sauce

£9.95

### Butter Chicken

Cooked with Indian butter-ghee in a creamy nutty sauce

£9.95

### Dhaka Murh Dansak

Whole breast of chicken stuffed with mince lamb, mashed potatoes and spinach, garnished with coriander, tomatoes & glazed with honey and cooked in dansak sauce

£13.95



## Tandoori Specialities

Marinated in herbs and spices and cooked in the tandoori, served with green salad and mint sauce.

### Salmon Tikka 🍷🍷🍷

£12.95

### Tandoori King Prawn 🍷🍷🍷

£12.95

King prawns marinated in a light spicy sauce and cooked in clay oven.

### Tandoori Mixed Grill 🍷🍷🍷

£13.95

A combination of sheek kebab, chicken tikka, lamb tikka & tandoori chicken

### Shashlick 🍷🍷

Onions, green peppers, tomatoes with your choice of meat, marinated in a light tandoori spices then cooked in the tandoori oven, served sizzling on a iron platter with fried onions.

### Shashlick King Prawn 🍷🍷🍷

£12.95

### Shashlick Chicken 🍷🍷

£9.95

### Shashlick Lamb 🍷🍷

£9.95

### Shashlick Vegetable 🍷🍷

£9.95

With grated cheese on top

### Chicken Tikka 🍷🍷

£8.65

Cubes of chicken marinated in spices and grilled in the tandoor.

### Shashlick Salmon 🍷🍷🍷

£12.95

### Tandoori Chicken (On the bone) 🍷🍷

£9.95

Half chicken marinated in spicy tandoori sauce and grilled in the tandoor

### Lamb Tikka 🍷🍷

£8.95

Cubes of lamb marinated in spices and grilled in the tandoor. (On the bone)

### Tandoori Lamb Chops 🍷🍷

£13.95

Succulent pieces of tender lamb chops grilled in the clay oven with exotic marinade

### Duck Tikka 🍷🍷

£12.95

Breast of duck marinated in spices and grilled in the tandoor

## North Indian Dishes

### Tandoori Mixed Grill Bhuna 🍷🍷 £14.95

Tandoori chicken, lamb tikka, chicken tikka and sheek kebab, cooked in a thick medium sauce. Served with a Nan bread

### Special Chicken Tikka Masala 🍷🍷🍷 £10.75

Cubes of spring chicken, lightly spiced, grilled on charcoal, prepared in masala sauce, made from green chillies, coriander & peppers mild in strength

### Chicken or Lamb Rezala 🍷🍷 £10.75

Fine slices of spring chicken or lamb tikka cooked in a spicy sauce cooked with onions and green peppers. Served sizzling on a iron wok

### JafLong Chicken or Lamb 🍷 £10.75

Slices of spring chicken or lamb tikka cooked in tandoori then re-cooked with spicy chickpeas in a spicy bhuna style sauce with a boiled egg. Medium

### North Indian Garlic Chilli 🍷 £10.75

(Chicken or lamb) A fantastic spicy curry, very hot with green chillies, garlic & coriander



## Biriyani Dishes

Cooked with pilau rice and served with a portion of vegetable curry, garnished with tomatoes, cucumber and a hint of coriander. If you suffer from nut allergy we can happy cook to your requirements.

<b>King Prawn Biriyani</b> 🍛🍛🍛	<b>£13.95</b>
<b>Mixed Biriyani</b> 🍛🍛🍛	<b>£12.95</b>
<b>Hash Biriyani - Duck</b> 🍛🍛	<b>£12.95</b>
<b>Chicken Tikka Biriyani</b> 🍛🍛🍛	<b>£12.95</b>
<b>Prawn Biriyani</b> 🍛🍛🍛	<b>£12.95</b>
<b>Chicken or Lamb Biriyani</b> 🍛🍛	<b>£12.95</b>
<b>Chicken and Mushroom Biriyani</b> 🍛🍛	<b>£12.95</b>
<b>Vegetable Biriyani</b> 🍛🍛	<b>£12.95</b>

## Korai Specialities

Onions and green pepper cooked in a medium spicy sauce. Cooked in an iron wok to produce wonderful flavours

<b>King Prawn Korai</b> 🍛🍛	<b>£10.95</b>
<b>Korai Gosht</b> 🍛	<b>£9.95</b>
<b>Korai Chicken</b> 🍛	<b>£9.95</b>
<b>Vegetable Korai</b> 🍛	<b>£9.95</b>

## Balti Dishes

Cooked with a unique blend of herbs and spices with onions, pepper and tomatoes, Cooked in a cast iron wok to give a lovely tangy but spicy flavour.

<b>King Prawn Balti</b> 🍛🍛	<b>£11.95</b>
<b>Special Mix Balti</b> 🍛🍛	<b>£11.95</b>
<b>Prawn Balti</b> 🍛🍛	<b>£9.95</b>
<b>Chicken or Lamb Tikka Balti</b> 🍛🍛	<b>£10.95</b>
<b>Chicken Balti</b> 🍛	<b>£9.95</b>
<b>Lamb Balti</b> 🍛	<b>£9.95</b>
<b>Mix Vegetable Balti</b> 🍛	<b>£9.95</b>
<b>Aloo Rogon Balti</b> 🍛	<b>£9.95</b>
<b>Chicken Tikka Chilli Balti</b> 🍛🍛	<b>£10.50</b>

## Persian Dishes

Dansak: Cooked with lentils, hot, sweet & sour Pathia: Dry curry, sweet & sour medium

<b>King Prawn Dansak</b> 🍛	<b>£10.95</b>
<b>King Prawn Pathia</b> 🍛	<b>£10.95</b>
<b>Chicken Tikka Dansak</b> 🍛🍛	<b>£10.95</b>
<b>Prawn Pathia</b> 🍛	<b>£9.95</b>
<b>Prawn Dansak</b> 🍛	<b>£9.95</b>
<b>Chicken Dansak</b>	<b>£9.95</b>
<b>Lamb Dansak</b>	<b>£9.95</b>
<b>Vegetable Dansak or Pathia</b>	<b>£9.95</b>





## Traditional Dishes

### Curry / Madras Dishes

Curry: Cooked with medium spice. Very saucy

Madras: fairly hot saucy

Chicken or Lamb Curry / Madras	£9.25
Chicken or Lamb Tikka Curry / Madras	£9.25
Prawn Curry / Madras	£9.25
King Prawn Curry / Madras	£11.95
Vegetable Curry / Madras	£9.25

### Vindaloo / Phall Dishes

Vindaloo: Very hot with pieces of potatoes

Phall: Extremely hot and saucy

Chicken or Lamb Vindaloo / Phall	£9.75
Chicken or Lamb Tikka Vindaloo / Phall	£10.25
Prawn Vindaloo / Phall	£9.95
King Prawn Vindaloo / Phall	£11.95
Vegetable Vindaloo / Phall	£9.25

### Bhuna Dishes

Bhuna: Medium spiced, fairly dry dish.

Chicken or Lamb Bhuna	£9.25
Chicken or Lamb Tikka Bhuna	£9.95
Prawn Bhuna	£9.95
King Prawn Bhuna	£11.95
Vegetable Bhuna	£9.25

### Dupiaza Dishes

Dupiaza: Medium spicy with fried cooked onions

Chicken or Lamb Dupiaza	£9.25
Chicken or Lamb Tikka Dupiaza	£9.95
Prawn Dupiaza	£9.95
King Prawn Dupiaza	£11.95
Vegetable Dupiaza	£9.25

### Rogon Josh Dishes

Rogon: Medium spiced cooked with fresh spicy tomatoes

Chicken or Lamb Rogon Josh	£9.25
Chicken or Lamb Tikka Rogon Josh	£9.95
Prawn Rogon Josh	£9.95
King Prawn Rogon Josh	£11.95
Vegetable Rogon Josh	£9.25

### Korma Dishes

Sweet, mild with creamy coconut sauce

Chicken or Lamb Korma	£9.25
Chicken or Lamb Tikka Korma	£9.95
Prawn Korma	£9.95
King Prawn Korma	£11.95
Vegetable Korma	£9.25



## Fresh Vegetables

### Broccoli Bhaji

Fresh broccoli in medium spice sauce

### Motor Poneer

Green peas and Indian cheese

### Chana Masala

Chickpeas in spicy sauce

### Vegetable Curry

Mixed vegetables in a gravy based sauce

### Bombay Potato

Spicy potatoes

### Mushroom Bhaji

Chopped mushrooms in spicy sauce

### Cauliflower Bhaji

Fresh cauliflower cooked in medium spices

### Bhindi Bhaji

Fresh Okra cooked in medium spices

### Brinjal Bhaji

Fresh Aubergine cooked in medium spices

### Sag Bhaji

Spinach cooked in medium spices with fresh garlic

### Dall Tarka

Red lentils cooked with fresh fried garlic

### Sag Poneer

Spinach and Indian cheese

### Poneer Masala

Indian cheese cooked in a masala sauce

### Sag Aloo

Spinach and potatoes cooked in medium spices

### Raitha

Onion or cucumber with natural yoghurt

£5.25

£5.25

£5.25

£5.25

£5.25

£5.25

£5.25

£5.25

£5.25

£5.25

£5.25

£5.25

£5.25

£5.25

£3.25

## Rice & Breads

### Pilau Rice (Basmati Saffron rice)

£3.95

### Plain Rice (Steamed)

£3.45

### Lemon Rice (With fresh pieces of lemon)

£4.15

### Special Fried Rice

£4.15

Chickpeas, egg and onions

### Vegetable Rice

£4.15

With fresh vegetables

### Mushroom Rice

£4.15

With fresh button mushroom

### Badami Rice

£4.75

Cooked with cashew, pistachio & almonds

### Nan

£2.70

### Peshwari Nan

£3.10

Stuffed with nuts and almonds

### Cheese Nan

£3.30

Baked with cheddar cheese filling

### Keema Nan

£3.30

Stuffed with mince lamb

### Vegetable Nan

£3.30

### Garlic Nan

£3.10

With fine pieces of fresh garlic and coriander

### Stuffed Paratha

£3.95

Stuffed with fresh vegetables

### Paratha

£3.55

Made with whole meal flour fried in butter ghee

### Tandoori Roti

£3.10

### Chapatti

£2.10

Thin bread made from whole meal flour and baked

### Puree

£2.00

Light fluffy bread made from self-raising flour, deep fried

### Papadom - Plain or Spicy

£0.95

### Chutney - Per person

£0.95

Mango chutney, mint sauce, onion salad or Lime Pickle