

Starters

One complimentary basket of poppodoms - additional basket of poppodoms £1.50

Bombay Pavilion Papri Chaat (G) (D) (V) **£7.95**

Popular street food served with crunchy savoury crackers, diced potatoes, chickpeas and yoghurt along with our very own chutneys.

Aloo Tikki Chaat (G) (D) (V) **£7.95**

Crunchy, flavour packed potato patties topped with yoghurt, sweet and sour chutneys and sprinkled with pomegranate.

 **Dahi ke Sholay** (G) (D) (V) **£8.95**

Crispy bread pockets stuffed with a delicious medley of spiced vegetables and hung yoghurt.

Chilli Paneer (D) (V) (S) **£8.45**

Paneer tossed with peppers and onions in a sweet and spicy sauce.

Amritsari Fish Fry (F) (G) **£9.95**

Lightly battered fish coated with tangy Indian spices.

 **Mushroom Kurkera** (D) (V) (G) **£8.95**

Lightly battered stuffed mushrooms with mixed peppers, cheese and onion.

Tandoor Specialities

 **Paneer Tikka** (D) (V) **£8.95**

Marinated juicy chunks of paneer, mixed bell peppers and onions, full of flavour, cooked in tandoor.

Black Pepper Chicken Wings (D) **£9.95**

Tandoor cooked chicken wings rubbed with black pepper, star anise, nutmeg, cardamom and yoghurt.

Tandoori Chicken Tikka (D) **£10.95**

Tender and soft, marinated overnight with aromatic tandoori spices.

 **Saffron Chicken Tikka** (D) **£11.95**

Tender and soft, marinated overnight with dominant flavours of saffron, garlic and herbs.

 **Lamb Seekh Kebab** **£12.45**

Spiced ground lamb is threaded onto skewers and grilled until charred and juicy.

 **Hariyali Lamb Chops** (D) **£13.95**

Lamb chops marinated in a puree of green Indian aromatic herbs and grilled to perfection.

Lahsooni Salmon Tikka (D) (F) **£14.95**

Garlic flavoured salmon marinated with mixed spices.

 **Tandoori King Prawns** (D) (C) (M) **£15.95**

Succulent King Prawns mixed with tandoori pickled spices.

Non Vegetarian Platter (D)

Combo of chicken tikka, lamb chops, lamb seekh kebab and black pepper chicken wings.

£19.95

Bombay Pavilion sharing Platter (Serves 2) Served with chopped green salad and dips.

Main Course

Bombay Pavilion Dal Makhani (D) (V) **£9.95**

Overnight simmered black lentil and kidney beans finished with butter and cream.

 **Dal Tadka** (D) (V) **£8.95**

Yellow lentils flavoured with garlic, cumin, onion, and tomatoes.

Aloo Gobi Methi (V) **£8.95**

Potatoes and cauliflower tossed in fenugreek.

 **Mixed Vegetable Curry** (V) **£8.95**

Mixed seasonal vegetables cooked in a rich tomato gravy.

Paneer Butter Masala (D) (V) (N) **£10.95**

Paneer cooked in rich onion tomato gravy.

Palak Paneer (D) (V) **£10.95**


Paneer prepared together with spinach.

 **Malai Kofta** (D) (V) (N) **£11.95**

Fried cheese dumplings finished in cashew nut gravy.

Butter Chicken (D) (N) **£11.95**

Succulent pieces of chicken cooked in tomato, cashew nuts sauce finished with cream and butter.

 **Chicken Tikka Masala** (D) (N) **£12.95**

Mildly spicy and earthy, marinated in yogurt, charred and simmered in a rich, creamy tomato sauce.

Chicken Korma (D) (N) **£11.95**

Mild curry dish, braised in a rich creamy sauce with yoghurt, spices and nuts with a delicate hint of cardamom.

Lamb Karahi **£13.95**

Diced lamb pieces in a rich and spicy tomato based gravy, with lots of ground spices and ginger.

Lamb Sagwala (D) **£14.95**

Succulent and soft lamb intensely flavoured and served in a creamy spinach sauce.

 **Lamb Rogan Josh** **£13.95**

A burst of flavours beautifully marinated with a heady combination of intense spices in a rich curry sauce.

Malabari Fish Curry (D) (F) (M) **£14.95**

Famous delicious fish curry flavoured with coconut and tamarind.

 **Bhuna Prawn Masala** (C) **£15.95**

Fried prawns cooked in a thick aromatic spiced onion and tomato gravy.



Vegetarian Platter (D) (V) (S) (G)

Combo of chilli paneer, paneer tikka, dahi ke sholay and mushroom kurkure.

£17.95

Bombay Pavilion sharing Platter (Serves 2) Served with chopped green salad and dips

Bombay Pavilion Biryanis

Basmati rice flavoured with fragrant spices, fried brown onions, layered with either meat, fish or vegetables then covered, its lid secured with dough, and then cooked over a low flame.

Biryanis are served with Raita and chopped Green salad.

Vegetable Biryani (D) (V) **£13.95**

Chicken Biryani (D) **£15.95**

 **Lamb Biryani** (D) **£16.95**

 **Prawn Biryani** (D) (C) **£18.95**

Rice Dishes

Steamed Rice (V) **£3.75**

Cumin Flavoured Rice (V) **£3.95**

Pea Pulao (V) **£4.25**

Flatbreads

Tandoor baked bread that is stuffed and flavoured in a variety of ways.

Tandoori Roti (G) (V) **£3.50**

Plain Naan (G) (V) **£3.85**

Butter Naan (G) (V) (D) **£3.95**

Lacha Paratha (G) (V) (D) **£3.95**

Garlic Naan (G) (V) (D) **£3.95**

Cheese Naan (G) (V) (D) **£4.50**

Peshwari Naan (G) (V) (D) (N) **£4.50**

Chilli Garlic Naan (G) (V) (D) **£3.95**

Desserts

Gulab Jamun (G) (N) (D) (V) **£4.95**

Fried dumplings scented with cardamom and steeped in a rose and saffron syrup.

 **Gajar Halwa with Kulfi Ice Cream** (G) (N) (D) **£5.45**

Carrot pudding with aromas of cardamom milk and dried fruits.

Rasmalai (G) (N) (D) (V) **£4.95**

Juicy cheese discs served with thickened milk.

 **Mango Phirni** (N) (D) (V) **£5.45**

Creamy pudding made with mangoes, milk, rice, nuts and cardamom.

Malai Kulfi (N) (D) (V) **£4.95**

Ice cream but with a creamier texture and a richer flavour.

 **Pistachio Kulfi** (N) (D) (V) **£4.95**

Ice cream flavoured with pistachio with a creamier texture and a richer flavour.

Selection of Ice Creams (N) (D) (V) **£6.50**



**BOMBAY
PAVILION**
INDIAN RESTAURANT

Allergen Information

Our food is mostly mild to medium. All our meat and poultry is Halal.

Despite our best efforts, our food or drink is prepared in areas where cross-contamination may occur and therefore, we are unable to guarantee that our dishes or drinks are free from any allergens. Not all ingredients are listed in each dish, please inform your server of any allergies or dietary requirements that you may have.

(V) Suitable for Vegetarians (D) Dairy (F) Fish (N) Nuts (G) Gluten (C) Crustacean (S) Soya (M) Mustard



RECOMMENDED CHEF SPECIAL DISHES



Bar List

Draught Beer

	Half Pint	Pint
Madri	£3.10	£6.15
Coors	£3.10	£6.15
Staropramen	£3.10	£6.15
Doom Bar	£3.15	£6.20
Cobra	£3.15	£6.30
Guinness	£3.20	£6.30

Bottled Beers & Cider

Cobra Alcohol Free (275ml)	£3.75
Cobra (330ml)	£5.75
Corona Xtra (330ml)	£5.85
Budweiser (330ml)	£5.85
Peroni Nastro Azzurro (330ml)	£6.00
Rekorderlig Cider Apple (500ml)	£6.30
Rekorderlig Strawberry & Lime (500ml)	£6.30

Gin

	25ml	50ml
Beefeater	£4.50	£8.25
Bombay Sapphire	£5.00	£9.25
Tanqueray	£5.00	£9.25
Monkey 47	£8.25	£15.25

Vodka

	25ml	50ml
Absolut	£4.50	£8.25
Stolichnaya Premium	£4.50	£8.25
Grey Goose	£6.25	£11.25

Rum

	25ml	50ml
Bacardi	£4.50	£8.25
Malibu	£4.50	£8.25
Havana Club	£4.75	£8.50
Captain Morgan Spiced Rum	£4.75	£8.50
Captain Morgan Dark	£4.75	£8.50

Whisky

	25ml	50ml
Bells Original	£4.50	£8.25
Jack Daniels	£4.75	£8.50
Jameson	£5.00	£9.25
Chivas Regal (12 year)	£6.00	£11.50
Glenmorangie	£6.00	£11.50
Glenfiddich (12 year)	£6.00	£11.50
Laphroaig Islay (10 year)	£6.50	£12.00

Brandy

	25ml	50ml
Martell V.S	£4.75	£8.75

Liquor

	25ml	50ml
Amaretto	£4.25	£8.00
Archers	£4.25	£8.00
Baileys		£6.50
Benedictine	£4.50	£8.25
Cointreau	£4.50	£8.25
Drambuie	£4.50	£8.25
Grand Marnier	£4.50	£8.25
Kahlua	£4.50	£8.25
Pernod	£4.50	£8.25
Sambuca	£4.25	£8.00
Southern Comfort	£4.50	£8.25
Tia Maria	£4.50	£8.25

Vermouth, Port & Sherry

	25ml	50ml
Martini Extra Dry		£5.00
Martini Bianco		£5.00
Martini Rosso		£5.00
Pimm's		£7.00
Harvey's Bristol Cream		£6.00
Harvey's Medium Sherry		£5.65
Tio Pepe Extra Dry		£6.00
Campari	£4.50	£8.00

Tequila

	25ml	50ml
Tequila Gold Jose Cuervo	£5.00	£9.00
Tequila Silver Olmecca	£5.00	£9.00

Soft Drinks

	Half Pint	Pint
Coke/Diet Coke/Lemonade (Draught)	£2.80	£4.50
Coke/Diet Coke Bottle		£3.75
Sprite Bottle		£3.75
Appletiser		£3.75
J20		£4.25
Fruit Juice Orange, Apple		£3.00
Tonic, Slimline		£2.00
Ginger Ale		£3.00
Red Bull Can		£3.80
Small Mineral Water		£2.60
Large Mineral Water		£4.75
Small Sparkling Water		£2.60
Large Sparkling Water		£4.75
Cordial Dash/Coke/Diet		£0.90
Coke/Lemonade or Soda		
Water Dash		

Wine List

White Wine

Embrujo Verdejo Organic, Bodegas Verum

Castilla-La Mancha, Spain
Dry, hay and fennel flavours rounded out by plums.
175ml £6.25 250ml £8.50 Bottle £25.00

Rometta, Trebbiano Rubicone

Emilia Rommagna, Italy
Charming expression of the Trebbiano grape, fragrant with white flowers, followed by a mouthful of juicy pear and white peach.
175ml £6.50 250ml £8.75 Bottle £26.00

Stormy Cape Chenin Blanc

Western Cape, South Africa
White, Crisp, Dry and Refreshing. Snappy **Chenin Blanc** packed with passion fruit, green apple and a refreshing spray of lemon.
175ml £6.75 250ml £9.25 Bottle £27.00

Sartori, Pinot Grigio Venetie vigna Mescita

Veneto, Italy
Fresh and fruity, with gentle bouquet of peach and pears, and subtle fresh flowers.
175ml £7.25 250ml £9.50 Bottle £28.00

Primera Luz, Sauvignon

Central Valley, Chile
Lime, gooseberry and tropical fruit crisp and juicy in the palate finish.
175ml £7.75 250ml £10.25 Bottle £30.00

Leduc Chardonnay, Pays d'Oc

Languedoc-Roussillon, France
Rich fruity mix of peach, red apple, pear and freshness of ripe melon. The acidity is moderate with a short with a rounded finish.
175ml £8.50 250ml £10.75 Bottle £32.00

Red Wine

Embrujo Tempranillo Organic, Bodegas Verum

Castilla-La Mancha, Spain
A palate of black fruit- black current, black berries lightened by a fragrant sprinkling of spice.
175ml £6.25 250ml £8.50 Bottle £25.00

Tooma River Shiraz

South Region, Australia
A rich nose redolent with red and black berry aromas and a smooth, textured palate dripping with juicy dark fruits.
175ml £6.75 250ml £9.25 Bottle £27.00

Tarapaca Varietal Cabernet Sauvignon

Central Valley, Chile
Ruby red color with purple nuances. High intensity on red and dark fruit notes, with toasted hints of vanilla and coffee.
175ml £7.25 250ml £9.50 Bottle £28.00

Melodias Trapiche Malbec

Mendoza, Argentina
A juicy, medium-bodied wine with notes of ripe plums, black cherries and a touch of sweet spice.
175ml £7.50 250ml £9.75 Bottle £29.00

Viña Leyda Merlot Reserva

Leyda Valley, Chile
Honest and fresh style, this is a juicy and red fruit **Merlot**. Sweet aromas of plums, cherries, and spices. Dark chocolate and tobacco notes.
175ml £7.75 250ml £10.25 Bottle £30.00

Castellani, Chianti DOCG

Tuscany, Italy
Red, Medium-Bodied and Elegant. Fruity fragrance, hints of violet, cherry and wild red berries.
175ml £8.50 250ml £10.75 Bottle £32.00

Rosé & Champagne

West Coast Swing, White Zinfandel

California, United States of America
Full of ripe fruit aromas such as peaches, mango and melon. Juicy on the palate with strawberry and tropical fruit flavours.
175ml £6.00 250ml £8.00 Bottle £23.00

Jolaseta Rosado, Bodegas Agronavarra

Navarra, Spain
Gently spiced and packed with raspberries and strawberries.
175ml £6.25 250ml £8.25 Bottle £24.00

Via Vai Prosecco NV

Veneto, Italy
A lively, crisp, sparkling wine with a delicate lemon character and an aromatic white flower, refreshing finish.
125ml £6.25 Bottle £30.00

Moet & Chandon Brut NV

Champagne, France
Rich and elegant with a long finish.
Bottle £57.00

Please note listed wines may be subject to change by our suppliers.
We will be able to provide a suitable alternative.