



The **Whitecroft**
BAR, LOUNGE & INDIAN RESTAURANT

Menu

APPETISERS

Popadom	0.60
Spiced Popadom	0.60
Chutney Tray	2.50
<i>Mint Sauce, Red Onion, Onion, Lime Pickle, Mango Chutney</i>	
Cucumber Raita	1.50
Onion Raita	1.50

STARTERS

Mixed Grill (served on a sizzling hot plate)	5.95
<i>Chicken Tikka, Lamb Tikka, Lamb Chops, Shish Kebab</i>	
Chicken Tandoori (served on a sizzling hot plate)	3.95
Chicken Tikka (served on a sizzling hot plate)	3.95
Lamb Tikka (served on a sizzling hot plate)	3.95
Shish Kebab (served on a sizzling hot plate)	3.95
Mixed Kebab (served on a sizzling hot plate)	4.50
<i>Chicken Tikka, Lamb Tikka, Shish Kebab</i>	
Grilled Lamb Chops (served on a sizzling hot plate)	4.50
Shami Kebab (served on a sizzling hot plate)	3.95
Meat Samosa	3.95
Chicken Tikka Puri	3.95
Chicken Pakora	3.95
Chicken Tikka Garlic Puri	3.95
Mixed Starter	4.50
<i>Chicken Tikka, Onion Bhaji, Meat Samosa</i>	

VEGETARIAN STARTERS

Onion Bhaji	2.95
Vegetable Samosa	2.95
Chana Chat	3.95
Mushroom Chat	3.95

SEAFOOD APPETISERS

Tandoori King Prawn (served on a sizzling hot plate)	4.95
King Prawn Puri	4.95
King Prawn Garlic Puri	4.95
Jahangai King Prawns (Hot)	4.95
King Prawn Butterfly	3.95
Fried Fish pakora	3.95
Prawn Puri	3.95
Prawn Cocktail	3.95

INDIAN PLATTER

Serves 2 People

Prawn Puri, Shish Kebab, Chicken Tikka,
Lamb Tikka & Onion Bhaji

£9.95

TANDOORI PLATTER

Serves 2 People

Chicken Tikka, Lamb Chops, Shish Kebab,
Tandoori Chicken & Lamb Tikka

£9.95

SIGNATURE DISHES

Chicken Bengal (Hot)	9.95
<i>Chicken cooked with plenty of ginger, chopped green chillies and honey. Gives you a mouth watering taste.</i>	
Lamb Bengal (Hot)	9.95
<i>Tender lamb cooked with plenty of ginger, chopped green chillies and honey. Gives you a mouth watering taste.</i>	
Lamb Shank Rogon Josh (Med or Hot)	12.95
<i>Lamb Shank cooked in a rich flavour sauce</i>	
Lahori Ghost (Hot)	8.95
<i>Lamb Tempered with Fresh Tomatoes, onion, ginger and green chillies</i>	
Lahori Chicken (Hot)	8.95
Bhuna Ghost (Med or Hot)	8.95
<i>A dry lamb dish cooked with onion, tomatoes, ginger, garlic and spices garnished with coriander</i>	
Tangri Karahi (Med or Hot)	8.95
<i>Chicken cooked with Fresh Lime slices, onion, tomatoes, ginger, garlic and garnished with coriander</i>	
King Prawn Rangoon (Med or Hot)	11.95
<i>Cooked with fried onion and peppers, garlic, king prawn, with shell, herbs and aromatic spices.</i>	
Chicken Kalia (Med)	8.95
<i>Chicken tossed with garlic and a selection of spices, then cooked in a sauce of cream, cheddar and panir cheese, black pepper, chilli sauce and roasted whole red chillies, finished with fresh curry leaves. A creamy cheese flavoured delight with a spicy aftertaste.</i>	
Sirlon Steak Masala (Med or Hot)	13.95
<i>Rich and tender pieces of steak cooked with minced lamb and fine masala medium strength sauce.</i>	
Southern Indian Garlic (Med or Hot)	8.95
<i>Chicken with tomatoes, onions, coriander, and lots of garlic, fried for a distinctive flavour.</i>	
Balti Exotica (Med)	9.95
<i>Chicken, lamb and king prawn cooked in a medium spiced balti sauce and prepared with fresh herbs and spices. You can have it medium or hot!</i>	
White Croft Tawa (Med or Hot)	10.95
<i>Chicken tikka, lamb tikka, tandoori chicken, king prawn tikka, sliced onions, peppers, tomato and medium spices in a dry sauce.</i>	
Anil Bhaji (Med)	8.95
<i>Marinated chicken diced up with chopped onions and herbs grilled to flavour before cooked in a spicy tomato and garlic sauce.</i>	

Balti Robja (Med) <i>Chicken tikka cooked in minced meat, onion, pepper, mushroom. A very tasty dish!</i>	8.95
Punjabi Lamb (Hot) <i>A special dish cooked with chef's unique special sauces and aromatic herbs. Spicy & hot dish.</i>	8.95
Punjabi Chicken (Hot) <i>A special dish cooked with chef's unique special sauces and aromatic herbs.</i>	8.95
Naga Delight (Hot) <i>Chicken tikka with rich bhuna sauce, lots of coriander and green chillies.</i>	8.95
Jewel in the crown (Mild) <i>Cooked with Chicken Tikka coconut, almond, fruit cocktail, very creamy and sweet.</i>	8.95
Balti Garm <i>A very hot dish cooked fresh chillies, garlic, onion & tomatoes.</i>	8.95

FISH DISHES

Fish Johl (Med or Hot) <i>Typical Bengali Dish cooked with cod fish. Specially spiced the fried in Pan served in a sauce with Prawn Bhaji and Rice.</i>	12.95
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ROYAL TANDOORI GRILL DISHES

Tandoori dishes are marinated in yogurt with tandoori spices and then cooked in tandoori oven, served with a sauce and Pilau rice salad. Served on a sizzling hot plate.

Chicken Tandoori Grill (1/2)	9.95
Chicken Tikka Grill	9.95
Lamb Tikka Grill	9.95
King Prawn Tikka Grill	11.95
Lamb Chop Grill	9.95
Tandoori Mixed Grill	11.95
Chicken Tikka Shashick	9.95
Lamb Tikka Shashick	9.95

CLASSIC DISHES

Samber <i>Hot dish cooked with lentils, in a thick sauce, fresh lemon is added for its sharp & distinctive flavour.</i>
Korma (N) <i>Mild dish with coconut, almonds in a creamy sauce.</i>
House Curry <i>Mild to medium dish cooked with light spices.</i>
Dupiaza <i>Medium dish cooked with diced peppers and onions in a thick sauce.</i>
Rogan Josh <i>Medium dish prepared with lots of garlic, tomatoes, pimentos and spices.</i>
Pathia <i>Hot and sour dish cooked with finely chopped onions and peppers in a rich and spicy bhuna style sauce.</i>
Banglore (N) <i>A mild & creamy dish cooked with coconut & sliced bananas.</i>
Bhuna <i>Medium rich dish in a thick consistency.</i>

Dhansak <i>Medium dish, sweet and sour flavour obtained with the use of pineapple and lentils.</i>
Vindaloo <i>Very hot dish similar to Madras with greater use of spices.</i>
Madras <i>Hot dish with strong spices to give a richer flavour.</i>

Chicken	6.95	Chicken Tikka	7.95
Lamb	7.95	Lamb Tikka	7.95
Prawn	6.95	King Prawn	9.95
Vegetable	6.95	King Prawn Tikka	10.95
Special Mixed <i>Chicken, lamb & prawn.</i>	9.95		

CHEF'S RECOMMENDATIONS

Chicken Tikka	7.95	King Prawn Tikka	10.95
Lamb Tikka	7.95	Vegetable	6.95
King Prawn	10.95	Special Mixed Tikka	9.95

Massala (N)
The UK's favourite dish cooked with light herbs in a coconut and almond creamy sauce.

Passanda (N)
Similar to the Massala but with red wine.

Makonwala (N)
The dish is very mild with brandy, cooked with finely chopped onions and mushrooms in a rich butter sauce.

Korai
Diced onions and peppers fried with garlic with a rich medium bhuna sauce.

Chilli Massala
Diced onions and peppers fried with garlic with a rich medium bhuna sauce.

Sagwala
Spinach cooked with finely chopped onions and peppers. Recommended with king prawn.

Jalfreze
Cooked with freshly ground spices and hot chillies.

Rezzela
Hot dish with great use of garlic, ginger and pickled chillies in a rich sauce.

Hasina
Prepared in a bhuna style with mushrooms and aromatic herbs and spices.

Garlic Massala
Cooked with onions, fresh coriander, plenty of garlic and massala spices.

BALTI SELECTION

Chicken Tikka	8.95	King Prawn Tikka	10.95
Lamb Tikka	8.95	Vegetable	6.95
King Prawn	10.95	Special Mixed Tikka	9.95

Balti Bhuna
Medium dish cooked with garlic, coriander and pepper in a rich sauce, ideal for those new to balti.

Balti Madras
Hot dish with strong spices and balti spices.

Balti Korai
Medium hot dish cooked with garlic, with diced onions and peppers making a rich and thick sauce.

Balti Garlic Chilli
Fresh green chillies, lots of garlic, coriander, tomatoes and balti spices.

Balti Garlic
Onions, coriander, lots of garlic, tomatoes and balti spices.

Balti Jalfrezi
Cooked with freshly ground spices & hot chillies.

BIRYANI

Chicken	8.95	Special Mixed	10.95
Lamb	8.95	Chicken, lamb, prawn & king Prawn	
Prawn	7.95	Chicken Tikka	8.95
Vegetable	7.95		

INDIAN BREADS

Plain Nan	2.50	Chilli Nan	2.95
Garlic Nan	2.95	Plain Paratha	2.70
Peshwari Nan (N)	2.95	Chapati	1.50
Keema Nan	2.95	Butter Chapati	1.50
Onion Nan	2.95	Tandoori Roti	2.50
Cheese Nan	2.95		
Vegetable Nan	2.95		

SUNDRIES

Pilau Rice	2.30	Peshwari Rice (N)	2.95
Boiled Rice	2.30	Lemon Fried Rice	2.95
Keema Rice	2.95	Egg Fried Rice	2.95
Mushroom Pilau Rice	2.95	Vegetable Rice	2.95
Onion Fried Rice	2.95	Chips	2.30

VEGETABLE SIDE DISHES

Bombay Aloo	3.50	Vegetable Bhaji	3.50
Aloo Methi	3.50	Bhindi Bhaji	3.50
Sag Aloo	3.50	Tarka Dall	3.50
Sag Bhaji	3.50	Mushroom Bhaji	3.50
Sag Paneer	3.50		

Vegetable Side Dish as Main Course £6.95

TRADITIONAL ENGLISH DISHES

Served with green salad, peas and chips

Chicken Nuggets	7.95
Chicken Omelette	7.95
Fried Scampi	7.95
Fish Fingers	7.95
Sirloin Steak Served with fried mushrooms	13.95

HOUSE WINE



250ml



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| 1. Pinot Grigio
Crisp dry and light in body with fragrant floral tones and subtle honeyed fruit. | 4.75 | 13.95 |
| 2. Sauvignon
Crisp and fresh with limey fruit, a hint of herbs and a twist of melon. | 4.95 | 14.95 |
| 3. Merlot
This has a lovely plummy Merlot fruit with a ripeness that is so typical of Chile. | 4.75 | 13.95 |
| 4. Shiraz
Easy going, soft red with plenty of spicy, peppery fruit, this has good hedgerow berry flavours and power. | 4.95 | 14.95 |

WHITE WINE

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| 5. Sunnyclyff Chardonnay - AUSTRALIA
Full flavoured with citrus fruit rounded by a delicious buttery richness and a hint of vanilla spice. | | 15.95 |
| 6. Freedom Cross Chenin Blanc - SOUTH AFRICA
Full of ripe apple fruit mingles with tropical flavours leading to a clean dry finish. | | 15.95 |
| 7. Ca Solare Pinot Grigio - ITALY
Delicately floral and light in body with crisp fruit and very subtle touch of honey on the finish. | | 15.95 |

ROSE WINE



250ml



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| 8. Ca Solare Pinot Grigio Rose - ITALY
A copper pink rose from Nother Italy's pavia region with gently fragrant summer fruits on the nose and delicate strawberry fruit on the palate. Fruity off-dry. | | 15.95 |
| 9. Pink Orchard White Zinfandel - USA
A soft, sweetish white Zinfandel with plenty of soft red fruit flavours. | 5.35 | 15.95 |

RED WINE

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| 10. Sunnyclyff Shiraz - AUSTRALIA
This chunky red with sweet, brambly fruit and chocolatey flavours is crying out for a barbecue. You can almost smell the sunshine in this delicious Australian wine, the very essence of sweet, ripe fruit. | | 16.95 |
| 11. Pinot Noir Laron, Vin de France - France
Proper, classic, slightly savoury and perfectly fresh pinot, with crunchy red fruit flavours and a fine leafy character. | | 16.95 |
| 12. Rioja Vega Crianza - SPAIN
The winery at Rioja Vega was overhauled in 2001 and their wines have surged forward. From Tempranillo with a little Mazuelo and Garnacha, this smooth, soft, richly fruited red has spice and vanilla from 12 months American oak. | | 16.95 |
| 13. Freedom Cross Pinotage, Western Cape - SOUTH AFRICA
The product of a crossing of Pinot Noir and Cinsault, Pinotage is South Africa's unique grape. This example is softly styled with intense blackberry fruit and mocha coffee notes. | | 16.95 |

SPARKLING WINE & CHAMPAGNE



- 14. Prosecco Vino Frizzante, Fabio Ceschin - ITALY** **19.95**
The Prosecco grapes for this wine are from the foothills of Conegliano and Valdobbiadene. The result is a gently sparkling wine with lovely peachy fruit, the palate is deliciously juicy with super balance.
- 15. Rose Vino Frizzante, Fabio Ceshin - ITALY** **19.95**
From the little known Raboso variety, this is a charming rose full of soft raspberry fruit. On the palate, it is light and fresh initially full of sweet fruit then perfectly balanced with refreshing acidity.
- 16. Bollinger Special Cuvee Brut - FRANCE** **55.00**
A powerful yet elegant, bone dry champagne with a high proportion of Pinot Noir giving a wonderfully biscuity nose and flavours of citrus, nuts, figs and spice. Complex muscular yet graceful with fine length and lovely maturity.
- 17. Moet et Chandon Brut Imperial - FRANCE** **45.00**
Attractive and gently floral with green apples and citrus notes. Clean and fresh with more apples and citrus fruit and an almost flinty character.
- 18. Laurant Perrier Cuvee Rose Brut - FRANCE** **59.95**
Revealing the full aromatic richness of the Pinot Noir grape, this precise and intensely fruity rose is blended from 10 different crus. Aromatic and rounded flavours of strawberries, raspberries and wild cherries.
- 19. Dom Perignon, Moet et Chandon, Vintage - FRANCE** **149.95**
Dom Perignon has a deservedly fine reputation. Rich bready and yeasty with vanilla aromas and floral notes overlaying an intense, sumptuous palate of citrus, apple and pear. Very elegant with a superfine mousse and a long finish.
- 20. Louis Roederer Cristal Brut, Vintage - FRANCE** **245.00**
Intense aromas of white flowers, citrus and red berries then notes of toast and oak. White soft fruits, peaches and toast on the beautifully structured palate. The jewel of the Roederer House, created in 1876 for Tsar Alexander II.

BOTTLES

King Fisher		2.80
Magners Cider	568ml	3.95
Strongbow		2.80
Tiger		2.80
Budweiser		2.80
WKD		2.80
Smirnoff Ice		2.80
Becks (Non Alcoholic)		2.80
Koppenberg - mixed fruit		3.95

SOFT DRINKS

Fanta Orange	1.80
Coke	1.80
Diet Coke	1.80
Lemonade	1.80
Schweppes	1.80
(Juices By Glass)	
Britvic J20 Range	2.50
Still&Sparkling Water	1.80
Appletiser	2.50
Fresh Orange Juice	2.00
Lasi (Jug)	6.95

WHISKY

Bells	2.50
Famous Grouse	2.50
Jack Daniels	3.00
Glenfiddich	3.00
Southern Comfort	2.50
Jamesons	2.50

RUMS

Lamb	2.50
Bacardi	2.50
Santa Teresa	3.00

VODKA

Smirnoff	2.50
Absolute	3.00

GIN

Gordons	2.50
Bombay Sapphire	3.00

COGNACS

Courvoisier	3.00
Remi Martin VSOP	3.00
Hennessey	3.00

DRAUGHT

Tetleys	Half 2.00	Pint 2.95
Cobra	Half 2.00	Pint 3.95
Carsberg	Half 2.00	Pint 2.95
Peroni	Half 2.25	Pint 4.45

LIQUERURS/APERITIFS

Martinis	2.50	Tia Maria	2.50
Cinzano	2.50	Taboo	2.50
Benedictine	2.50	Port	2.50
Cointreau	2.50	Sambuca	2.50
Baileys	2.50	Archers	2.50
Drambuie	2.50	Glayva	2.50
Malibu	2.50	Tequila	2.50