



BEAR LODGE RESTAURANT

sample curry menu

Join us for an evening of authentic Indian cuisine
prepared by our resident Indian Chef

sharing dishes to begin

onion bhajis, poppadoms, onion and carrot salad, mint yoghurt dressing, mango chutney and mixed pickles

main courses

butter masala (v)

*originated from delhi and made from mild
spices, onion, cashew nuts,
butter and cream*

bhuna (ve)

*a medium strength curry with mixed
spices, onion, garlic, ginger, coriander,
chilli powder and garam masala*

dupiaza (ve)

*a rich spiced, slightly sweet sauce
with onions and peppers*

choose one of the above traditionally prepared dishes and pair with either

chicken breast

marinated with ginger, garlic paste, yogurt and kashmiri chilli

spiced lamb

slow cooked with cumin and fennel seeds

chargrilled king prawns

or

vegetables (v) (ve)

aubergine, mixed peppers, sweet potato, courgettes and carrot

all dishes are served with cumin seasonal greens (ve), dhal (ve), basmati rice (ve) and naan bread

to finish

traditional kulafi indian ice cream (v)

or

a selection of ice creams (v)

vegan option available

28.50 per person

children's menu available on request



(v) vegetarian | (ve) vegan

food prepared in our restaurant may contain nuts

All our produce is sustainably sourced and local where possible. Please let us know if you have any allergies or special dietary requirements. A discretionary charge of 10% will automatically be added to your bill.

All prices are in pounds sterling and are inclusive of vat charged at the prevailing rate.