



BEAR LODGE

RESTAURANT

curry menu

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

sharing dishes to begin

onion bhajis, poppadoms, mint yoghurt dressing, mango chutney and lime pickle

main courses

butter masala (v) (gf)

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

bhuna (v) (ve) (gf)

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

rogan josh (v) (ve) (gf)

*a mild and aromatic curry, infused with
kashmiri chilli, garam masala and
rathan jot herb*

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

chicken breast

marinated with fenugreek, ginger, garlic, yoghurt

spiced lamb

slow cooked with a homemade spice mix

fish

salmon, haddock and cod

or

vegetables (v) (ve)

butternut squash, aubergine, pine nut and coconut

all dishes are served with cumin spiced chickpeas, sag aloo (ve), basmati rice (ve) and naan bread

29.50 per person

children's menu available on request



(v) vegetarian | (ve) vegan | (gf) gluten free
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.