



# WELCOME

Dear Guest the whole team wishes you an enjoyable evening here at the K2.

Our aim is to stay true to the revered authentic taste and cooking preparations of the Indian sub-continent, whilst bringing a fresh level of innovation to the traditional menu, delivering a mouth-watering Bangladeshi fine dining experience to all our valued patrons. Our food is cooked fresh to order, using the freshest of herbs with many exotic blends of spices – with attention to detail to put a visually exciting gastronomic experience right in front of you!

Our dedicated team of staff will cater to your culinary whims and welcome you in a traditional, warm Indian way that makes you feel part of a big family. We hope that our exceptional food and a memorable service will combine to bring you back to us time and time again. With this, please accept humble invitation to dinner – **Bon Appetite**

Please give us your thought and suggestions either during or after the meal. The restaurant is a superb venue for corporate events, parties and we provide outside catering service to wedding receptions and all other parties.

#### **Food Allergies and intolerances**

Before ordering, please speak to our staff about your requirements

## MOSSALA DISHES

Popular as ever! This is a beautiful sweet dish, cooked with a whole variety of herbs and spices in a creamy sauce to create a rich, mild flavoursome dish.

<b>Chicken Tikka Mossala</b>	<b>£9.95</b>	<b>Tandoori King Prawn Mossala</b>	<b>£14.95</b>
<b>Lamb Tikka Mossala</b>	<b>£11.50</b>	<b>Vegetable Mossala</b>	<b>£8.95</b>
<b>Duck Tikka Mossala</b>	<b>£12.50</b>	<b>K2 Mixed Mossala</b>	<b>£12.95</b>
		<i>Chicken tikka, lamb tikka and tandoori king prawn</i>	

## CLASSIC DISHES

Ever popular, these dishes remain as old favourites and can be had with the following choice ingredients !  
Rice not included **Please do not hesitate to request any other dish not mentioned below**

<b>Chicken / Lamb</b>	<b>£8.95/£9.95</b>	<b>King Prawn</b>	<b>£12.95</b>
<b>Chicken / Lamb Tikka</b>	<b>£9.50/£10.95</b>	<b>Vegetable</b>	<b>£7.95</b>
<b>Duck Tikka</b>	<b>£11.95</b>	<b>K2 Mixed</b>	<b>£12.50</b>
<b>Prawn</b>	<b>£10.25</b>	<i>(chicken tikka, lamb tikka and tandoori king prawn)</i>	

### Curry

Medium in strength cooked in a variety of spices

### Madras

(Fairly hot)

### Vindaloo

Very hot dish, cooked with potatoes

### Phall

Hotter than hot, A remembering dish

### Cylon

Fruit dishes, hot with coconut

### Dhansak

Cooked with lentils in a beautiful combination of spices to a hot, sweet & sour taste

### Pathia

(Hot, sweet & sour)

### Rogan

Medium, well spiced with thick sauce & fresh fried tomato

### Bhuna

A thick, dry-textured sauce cooked with a variety of spices to a medium strength

### Korma

A very popular dish that is mild and cooked with a creamy coconut and almond sauce

### Dupiaza

Well spiced, cooked with onions & peppers, medium hot

### Kashmiri

Fruit dishes, mild with lychee and banana

### Malaya

Fruit dishes, mild with pineapple

### Chat Massalla

Subtly cooked with selected spices and herbs to give a slightly tangy and fruity flavoured dish

### Sag

Cooked with spinach to a medium strength

### Mushroom

Prepared with juicy button mushrooms & a blend of spices to a medium strength

## BALTI DISHES

Uniquely cooked with balti spices, it is a dry textured dish marinated with a variety of herbs and spices to give a very aromatic flavour. Served with rice or Nan

<b>Chicken or Lamb Balti</b>	<b>£10.25/£11.95</b>	<b>Tandoori King Prawn Balti</b>	<b>£14.95</b>
<b>Chicken or Lamb Tikka Balti</b>	<b>£10.95/£12.50</b>	<b>Vegetable Balti</b>	<b>£9.50</b>
<b>Duck Tikka Balti</b>	<b>£13.50</b>	<b>K2 Mixed Balti</b>	<b>£13.50</b>
<b>Prawn Balti</b>	<b>£11.50</b>	<i>(Chicken, Lamb and tandoori King Prawn)</i>	

[Please note any main dish from the menu can be cooked as a balti]

## APPETIZERS

<b>Chicken Pakora</b>	<b>£4.50</b>	<b>Tandoori King Prawn</b>	<b>£6.95</b>
<b>Paneer Tikka</b>	<b>£4.25</b>	Marinated and cooked in the clay oven	
Dices of homemade Indian soft cheese, marinated in mustard oil and yogurt with selected various spiced, barbecued on a slow heat clay oven.		<b>King Prawn Butterfly</b>	<b>£6.95</b>
<b>Vegetable Pakora</b>	<b>£4.25</b>	Coated in golden bread crumbs	
Lightly spiced, deep fried in batter		<b>Prawn Cocktail</b>	<b>£4.25</b>
<b>Chicken or Lamb Tikka</b>	<b>£4.25/£4.75</b>	<b>Tandoori King Prawn Puree</b>	<b>£7.50</b>
Marinated and cooked in the clay oven		<b>Prawn Puree</b>	<b>£5.50</b>
<b>Salmon Tikka</b>	<b>£6.95</b>	<b>Chicken Chat Puree</b>	<b>£4.75</b>
<b>Duck Tikka</b>	<b>£6.95</b>	Pieces of chicken cooked in spicy chat sauce	
Marinated and cooked in the clay oven		<b>Torki Chaat</b>	<b>£4.25</b>
<b>Sheek Kebab</b>	<b>£4.25</b>	Potato and chick peas flavoured with tamarind and yogurt sauce, in a spicy bucket of poppadum.	
Minced lamb pungently spiced & grilled on charcoal		<b>Aloo Chat Puree</b>	<b>£4.25</b>
<b>Rashmi Kebab</b>	<b>£4.95</b>	<b>Garlic Mushroom</b>	<b>£3.95</b>
Minced lamb pattied wrapped in an omelette		<b>Samosa (Veg or Meat)</b>	<b>£3.95</b>
<b>Shami Kebab</b>	<b>£4.25</b>	<b>Onion Bhajee</b>	<b>£3.95</b>
Minced lamb, flattened & fried in vegetable oil		<b>Fish Tikka</b>	<b>£5.50</b>
<b>Mixed Platter</b>	<b>£5.95</b>	Tilapia fish from the fresh river water of Bangladesh	
Chicken, lamb, sheek kebab		<b>King Prawn Suka</b>	<b>£7.95</b>
<b>Tandoori Chicken</b>	<b>£4.25</b>	Sweet & sour king prawns cooked with tamarind sauce.	
1/4 on the bone			

## TANDOORI SPECIALITIES (MAIN DISHES)

All tandoori dishes are marinated and with our own blend of selected exotic herbs, barbecued in a charcoal fire clay oven. Served with fresh seasonal salad & Mint deep

<b>Chicken or Lamb Tikka</b>	<b>£9.50/£10.50</b>	<b>Tandoori King Prawn</b>	<b>£14.95</b>
<b>Duck Tikka</b>	<b>£11.50</b>	<b>Tandoori Fish</b>	<b>£12.50</b>
<b>Chicken or Lamb Shashlik</b>	<b>£10.50/ 10.95</b>	Fish from fresh river water of Bangladesh, marinated with selected herbs, spices, natural yoghurt and olive oil barbecued in a charcoal tandoori oven. Served with fresh seasonal salad & mint deep.	
Diced spring chicken or lamb, cooked with succulent tomatoes, onions, green peppers & barbecued in tandoori		<b>Tandoori Sea Bass (Fillet)</b>	<b>£13.50</b>
<b>Duck Shashlik</b>	<b>£12.50</b>	<b>Salmon Tikka</b>	<b>£13.50</b>
Cooked with succulent tomatoes, onions, green peppers & barbecued		Cubed salmon fillet barbecued in a charcoal tandoori oven	
<b>Tandoori Chicken (1/2 on the bone)</b>	<b>£9.50</b>	<b>Salmon Shashlik</b>	<b>£14.50</b>
<b>Tandoori Mixed Grill</b>	<b>£12.50</b>	Selected salmon fillet marinated in mustard oil, yogurt and selected various spiced along with cubes of onion, pepper and tomato, barbecued on a slow heat clay oven.	
Mixture of chicken and lamb tikka, tandoori chicken, sheek kebab and Nan			
<b>Paneer Shashlik</b>	<b>£9.95</b>		
Dices of homemade Indian soft cheese, marinated in mustard oil, yogurt and selected various spiced along with cubes of onion, pepper and tomato, barbecued on a slow heat clay oven.			

## K2 INDIAN THALI SELECTION

<b>Non-Vegetarian Thali</b>	<b>£16.95</b>
Chicken tikka, chicken korma, lamb bhuna, dall samba, nan and pilau rice	
<b>Vegetarian Thali</b>	<b>£14.95</b>
Onion bhajee, sag bhajee, aloo Gobi, bendi bhajee, Nan and pilau rice	

## BIRIANY DISHES

These dishes are prepared with basmati rice and stir fried with choice ingredients and cooked with a selection of subtle spices to give a very healthy and flavour some dish.  
Served with a vegetable curry or Korma Sauce or Mossalla Sauce

<b>Chicken or Lamb Biriany</b>	<b>£10.25/£11.75</b>	<b>Persian Biriany</b> <i>(Chicken or Lamb)</i>	<b>£11.95/£12.95</b>
		Cooked with almonds, sultanas with egg omelette on top	
<b>Chicken or Lamb Tikka Biriany</b>	<b>£10.95/£12.50</b>	<b>K2 Mixed Biriany</b>	<b>£12.95</b>
		Mixed with chicken tikka, lamb tikka and tandoori king prawn	
<b>Duck Tikka Biriany</b>	<b>£13.50</b>	<b>Vegetable Biriany</b>	<b>£9.50</b>
<b>Prawn Biriany</b>	<b>£11.95</b>		
<b>Tandoori King Prawn Biriany</b>	<b>£14.95</b>		

## FISH SPECIAL DISHES

<b>Fish Mossala</b>	<b>£12.95</b>
<b>Salmon / Sea Bass Mossala</b>	<b>£14.50</b>
<b>Komla Fish</b> <i>(Choice of Tilapia / Salmon / Sea bass)</i>	<b>£14.50</b>
Well spiced with fresh clement zest, cherry tomatoes, and dressing with meditarian olives	
<b>Muricha Fish</b> <i>(Choice of Tilapia / Salmon / Sea bass)</i>	<b>£14.95</b>
Cooked with green chillies, with special tandoori sauce (madras hot)	
<b>Laziz Fish</b> <i>(Choice of Tilapia / Salmon / Sea Bass)</i>	<b>£14.95</b>
Cooked mild spices with cubes of cheese and fried onions	

## VEGETABLE SIDE DISHES

<b>Mix Vegetable Curry</b>	<b>£4.25</b>	<b>Dal Samba</b> <i>Veg with lentils</i>	<b>£4.25</b>
<b>Methi Vegetable</b> <i>With fenugreek</i>	<b>£4.25</b>	<b>Aloo Chana</b> <i>Potato &amp; chick peas</i>	<b>£4.25</b>
<b>Mushroom Bhajee</b>	<b>£4.25</b>	<b>Chana Panir</b> <i>with cheese</i>	<b>£4.50</b>
<b>Brinjal Bhajee</b> <i>Aubergine</i>	<b>£4.25</b>	<b>Peas Panir</b> <i>Peas and cheese</i>	<b>£4.50</b>
<b>Cauliflower Bhajee</b>	<b>£4.25</b>	<b>Mushroom Panir</b> <i>with cheese</i>	<b>£4.50</b>
<b>Bindi Bhajee</b> <i>Okra</i>	<b>£4.25</b>	<b>Sag Panir</b> <i>Spinach &amp; cheese</i>	<b>£4.50</b>
<b>Aloo Gobi</b> <i>Cauliflower &amp; Potato</i>	<b>£4.25</b>	<b>Sag Bhajee</b> <i>Spinach</i>	<b>£4.25</b>
<b>Bombay Potato</b>	<b>£4.25</b>	<b>Sag Aloo</b> <i>Spinach &amp; potato</i>	<b>£4.25</b>
<b>Tarka Dal</b> <i>Lentils with fried garlic</i>	<b>£4.25</b>	<b>Dal Sag</b> <i>Spinach with lentils</i>	<b>£4.50</b>
<b>Massala Dall</b> <i>spicy lentils</i>	<b>£4.25</b>	<b>Aloo Ka Bharta</b>	<b>£4.50</b>
		Mashed potato Indian-style	

## ENGLISH DISHES

<b>Sirloin Steak &amp; Chips</b>	<b>£15.95</b>	<b>Chicken Nugget &amp; Chips</b>	<b>£8.95</b>
<b>Chicken Omelette &amp; Chips</b>	<b>£8.95</b>	<b>Prawn Salad</b>	<b>£8.95</b>
<b>Mushroom Omelette &amp; Chips</b>	<b>£8.95</b>	<b>Chips</b>	<b>£2.50</b>

## K2 EXCLUSIVE

### Nomadic Lamb £17.95

A sumptuous dish of tender lamb shank cooked on the bone to keep the juices and flavour of the meat. Cooked with authentic spices and fresh herbs to create layers of taste. The sauce is medium hot. An exotic Indian dish served with aloo ka bharta and pilau rice

### Kacchi Mixed Grill £15.95

Combination of chicken, lamb, tandoor chicken and sheek kebab cooked with special recipe, chopped garlic, onion, tomatoes, poppy seed, laced with herbs and coriander. Served with pilau rice.

### Xacutti (Chicken or lamb) £14.95/ £15.95

Highly spiced exotic dish prepared with roasted coconut, flavoured with mustard seeds with red chilli topping. Served with pilau rice.

### King Prawn Peri Peri £17.95

King prawns cooked with onion garlic, dried chilli, ginger and peri peri sauce, Medium hot. Served with lemon rice and special salad.

### Juliet (Chicken or lamb) £15.50/£16.50

Cooked in fresh spices with spring onions capsicum, tomatoes and fresh coriander, flavoured with a touch of brandy, sets on fire sizzler. Served with fresh salad, mint deep and butter Nan

### House Special (Chicken or lamb) £14.95/£15.95

An exceptional curry unique to K2. Made with our own secret sauce, tasting hot, sweet and sour. Served with pilau rice.

### Lamb Rajitha £15.95

Medium curry cooked with tender lamb in tomato and fresh onion. Served with pilau rice.

## K2 SPECIALITIES

The following selection of popular dishes are cooked to a unique flavour that can only be found at K2. Rice is not included. These specialities dishes can be made to order:

**Duck tikka £11.95 • Prawn £10.95 • Tandoori King Prawn £14.95**  
**K2 mixed (chicken, lamb & tandoori king prawn) £12.95 • Vegetable £8.95**

### Chilli Mossala Chicken or Lamb £10.25/£10.95

Cooked in hot sauce with sliced fresh green chillies, coriander, spices and herbs

### Laziz Chicken or Lamb £10.25/£10.95

Cooked mild spices with cubes of cheese and fried onions

### Nagma Chicken or Lamb £10.25/£10.95

Cooked in special medium to mild sauce, topped with layers of sultanas, almonds and coconut sauce

### Muricha Chicken or Lamb £10.25/£10.95

Cooked with green chillies, with special tandoori sauce (madras hot)

### Delight Chicken or Lamb £10.25/£10.95

An exquisite dish blending lush mangoes and lavished in cointreau in a creamy sauce.

### Achar Chicken or Lamb £10.25/£10.95

Well spiced, cooked with special pickle madras hot

### Butter Chicken or Lamb £9.75/£10.50

Cooked in rich butter sauce with medium mild spices, with almonds and sultanas

### Karai Chicken or Lamb £9.75/£10.50

Cooked with green peppers, onion and tomato, medium

### Jalfreizi Chicken or Lamb £9.75/£10.50

Cooked with green chillies (madras hot)

### Razala Chicken or Lamb £9.75/£10.50

Cooked with special spices, minces meat (madras hot)

### Passanda Chicken or Lamb £9.75/£10.50

Cooked in specially blended sauce of cream, almonds, sultanas and red wine

### Badami Chicken or Lamb £9.75/£10.50

Mild delicate a variety of spice, natural yoghurt and fresh herbs

### Green Mossala Chicken or Lamb £9.75/£10.50

Cooked with fresh green herbs, special green sauce madras hot

## CHEF'S SIGNATURE

### Sylheti Naga

Marinated in hot and spicy naga sauce

### Sylhet Shatkora

Heart warming and tangy dish cooked with subtle herbs and spices and finely chopped Shatkora (Bengal Lime). In a dry sauce, medium to madras in strength

### Sarson Bata Murgh

A thick curry flavoured with mustard, garlic, green chilli with cinnamon, medium spice.

### Loknai Gosth

Covered in spicy onion and tomato. A fairly hot dish

### Olive Murgh Mossalla

Chicken prepared with red onions, peppers, garlic, Meditarian olives in delicate tandoori sauce, medium spicy

### Ghandari Kebab

This dish marinated in yoghurt then stuffed in capsicum with paneer (home made cheese) & onion cooked in tandoori oven served with salad

### Roasthini Special

Specially prepared spiced roasted on the bone chicken cooked with tomatoes, capsicum & coriander to medium taste

### Special Nimbus Chana

An aromatic dish using freshly chopped lemon, fragrant herbs & chickpeas with medium hot strength

### Garlic Chilli

A fairly hot dry-texture dish with garlic and fresh green chillies that give the extra bite!

### Ginger

Cooked with fresh ginger and garlic with special herbs and homemade sauce

### Palak Makhani

Spinach cooked in butter & tomato sauce. Flavoured with fenugreek

Chicken / Lamb Tikka £10.75/£11.50

Duck Tikka £12.50

Prawn £10.95

Tandoori King Prawn £14.95

Vegetable £8.95

K2 Mixed £13.25

(chicken tikka, lamb tikka and tandoori king prawn)

## RICE

Plain Rice <i>Boiled</i>	£2.95	Lemon Rice	£3.75
Pilau Rice	£3.25	Keema Rice <i>with mince meat</i>	£4.50
Special Rice <i>Egg, onion &amp; peas</i>	£3.75	Kashmiri Rice <i>with fruits</i>	£3.75
Mushroom Pilau Rice	£3.75	Coconut Rice	£3.75
Peas Pilau Rice	£3.75	Prawn Pilau Rice	£4.95
Garlic Rice	£3.75	Vegetable Rice	£3.75

## BREAD

Nan	£2.95	Malai Nan <i>(With Cheese)</i>	£3.75
Vegetable Nan	£3.50	Stuffed Paratha <i>With vegetable</i>	£3.95
Keema Nan	£3.75	Paratha	£2.95
Garlic Nan	£3.50	Chapati	£2.25
Peshwari Nan <i>Sultanas &amp; coconut</i>	£3.50	Roti <i>Unleavened bread</i>	£2.95
Tikka Nan <i>with chicken tikka</i>	£3.75	Puree	£2.25

## ACCOMPANIMENTS

Spicy Papadom	£0.95	Green Salad	£2.00
Plain Papadom	£0.90	Plain Curry Sauce	£4.50
Chutney or Pickle <i>(per person)</i>	£0.90	Korma/Madras Sauce	£4.75
Raitha (Onion or Cucumber) <i>Yoghurt</i>	£1.95	Massala Sauce	£4.95

## K2 SET MEAL

### TWO PERSON

**STARTERS**  
2 Papadom, Chicken Tikka (4pc),  
Onion Bhajee (2pc)

**MAIN DISHES**  
Chicken Tikka Mossala,  
Chicken Tikka Karai

**SIDE DISHES**  
Bombay Aloo,  
2 pilau rice & 1 Nan

£34.95

### TWO PERSON *(Vegetarian)*

**STARTERS**  
Onion Bhajee (2pc)  
Vegetable Samosa (2pc)

**MAIN DISHES**  
Vegetable Passanda,  
Vegetable Karai

**SIDE DISHES**  
Bombay Aloo  
2 Pilau Rice & 1 Nan

£28.95

### FOUR PERSON

**STARTERS**  
2 Chicken Tikka,  
2 Meat Somosa

**MAIN DISHES**  
Chicken Jalfrezi, Chicken Tikka Mossala,  
Lamb Bhuna & Chicken Korma

**SIDE DISHES**  
Mushroom Bhajee, Bombay Aloo, Sag Panir,  
3 pilau rice, 1 nan, 1 keema nan

£68.95

# DRINKS MENU

## K2 HOUSE WINES

**Sauvignon Blanc**, Chile

**Pinot Grigio**, Italy

**Rosé**, France

**Merlot**, Chile

175ml

£4.95

250ml

£5.95

Bottle

£16.95

£5.75

£6.75

£18.95

£4.95

£5.95

£16.95

£4.95

£5.95

£16.95

## WHITE WINES

**Long Beach Chenin Blanc** S. Africa

Rich and smooth, with tropical fruit flavours and enhanced by subtle oak characters

£18.95

**Moon Harvest Chardonnay** Australia

Classic unoaked Chardonnay with tropical fruits

£19.95

**Monopole Rioja Blanco** Spain

Super crisp unoaked white Rioja

£21.95

**Viña Edmara Viognier** Chile

Soft textures of apricots and peaches

£22.95

**Fairfields Sauvignon Blanc** New Zealand

A delicious crisp dry white wine with vibrant aromas of gooseberry, apple and kiwi fruit

£26.95

**Sancerre Bonnard** France

Classic Sancerre, grassy notes & zesty citrus

£35.95

**Chablis Domaine Colombier** France

Crisp citrus fruit & steely freshness

£35.95

## Sparkling and Champagne

**Prosecco 20cl** Italy

Crisp & frothy, a little apple & citrus

£7.95

**Prosecco** Italy

Deliciously more of the same!

£24.95

**Bouvet Rosé** France

Delicate salmon pink & totally wonderful

£29.95

**Sarcey Brut NV** France

Life-enhancing Sarcey

£44.95

**Moët & Chandon** France

Moët, known and loved

£49.95

**Bollinger NV** France

Classic Bolly, biscuits & fruit & a soft mousse

£57.95

## RED WINES

**Moon Harvest Shiraz** Australia

Most popular grape varietal, vibrant berry and plum on both the nose and palate

£19.95

**Kings River Cabernet Merlot Pinotage** S. Africa

A lovely bright full-bodied style of wine with rich mulberry, plum and cassis and lots of crunchy red fruits.

£20.95

**Incanto Frappato** Italy

Medium-bodied, warm cherries & cinnamon

£22.95

**Cune Rioja Crianza** Spain

Elegant Rioja, spicy aromas & vanilla hints

£23.95

**Chateau Belle Croix Bordeaux** France

A rich and spicy, medium-bodied Bordeaux red wine with blackcurrant,

£25.95

**Santuario Malbec** Argentina

Ripe fruit & spice, smooth and harmonious

£25.95

**Montsable Pinot Noir** France

The smooth, silky palate brings beautifully balanced acidity, subtle tannins and a fruity finish

£26.95

**Mitolo Jester Shiraz** Australia

Dark red with a brooding fruit profile of plum, blackcurrant and olive, with a slight herbal lift. Full flavoured, soft and generous with dark fruit flavours of plum and blackberry.

£37.95

## Rosé

**Riptide White Zinfandel** USA

Medium sweet melon flavours and crisp finish

£21.95

**Brume de Monte Pinot Grigio Rose**, Italy

Fresh and light, complemented by a soft, peachy palate and smooth finish.

Soft, full of fleshy fruit flavours

£21.95

## Spirits (25ml)

Bells Whisky	£2.95
Bacardi Rum	£2.95
Captain Morgan (Dark Rum)	£2.95
Smirnoff Vodka	£2.95
Jack Daniels Tennessee Whiskey	£3.25
Jameson Irish whiskey	£3.25
Bombay Sapphire Gin	£3.25
Southern Comfort	£3.25
Glenfiddich Scotch Whisky - single malt	£3.75
Johnnie Walker Black Label Scotch whisky	£3.50

Large 50ml add £2.00

## LIQUEURS (25ml)

Archers	£3.25
Benedictine	£3.25
Baileys	£3.25
Chambord	£3.25
Cointreau	£3.25
Cherry Brandy	£3.25
Drambuie	£3.25
Disaronno Amaretto	£3.25
Frangelico	£3.25
Grand Marnier	£3.25
Malibu	£3.25
Peach Schnapps	£3.25
Sambuca	£3.25
Black Sambuca	£3.25
Tequila	£3.25
Tia Maria	£3.25

## Cognac & Armagnac (25ml)

Martell VS	£3.25
Remy Martin VSOP	£3.95

## VERMOUTH & APPERITIFS (50ml)

Martini (Dry/Russo)	£2.75
Cinzano Bianco	£2.75
Campari	£2.75
Pimm's No.1	£2.75
Pernod	£2.75

## Beer

### Draught

Cobra Pint **£4.95** / Half **£2.75**

### Bottled

Cobra	small <b>£3.50</b> / large <b>£5.75</b>
Bangla Premium (660ml)	<b>£5.95</b>
Corona Extra (330ml)	<b>£3.50</b>
Stella Artois Premium (330ml)	<b>£3.50</b>
Budweiser (330ml)	<b>£3.50</b>
Newcastle Brown Ale (550ml)	<b>£4.25</b>
Guinness Original Bottle (500ml)	<b>£4.25</b>
Mangers Original Irish Cider (568ml)	<b>£4.95</b>
Kopparberg (Mixed Fruit/pear)	<b>£4.95</b>
Cobra Non-alcoholic Beer (330ml)	<b>£3.50</b>

## SOFT DRINKS

Coca-Cola / Diet Coke / Lemonade	Half <b>£2.25</b> / Pint <b>£3.25</b>
Coke Zero 330 ml	<b>£2.95</b>
Juice Orange / Pineapple / Cranberry	<b>£1.90</b>
Appletiser	<b>£2.75</b>
J20 Orange & passion fruit / apple & mango	<b>£2.95</b>
Ginger Beer	<b>£2.95</b>
Mineral Water (Bottle Still/Sparkling)	330ml <b>£1.95</b> / 700ml <b>£3.50</b>
Mixers	<b>£2.25</b>

## CORDIALS

Lime / Orange (Squash)	<b>£1.25</b>
Blackcurrant / Peppermint	<b>£1.25</b>

## Sunday Banquet Night

No one does it better than us

6pm – 11pm

Poppadum & Chutney

Choose any 1 main dish

any 1 side dish, any 1 rice or Nan

only **£14.95** Per person

Fish and King Prawn dish extra £4

Exclude K2 Exclusive & Thali