

UNDER NEW MANAGEMENT

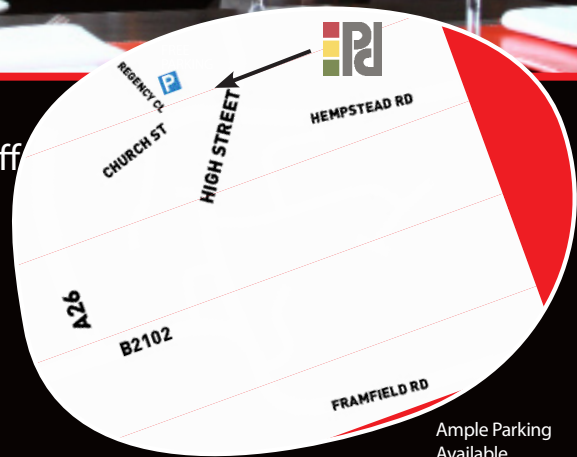
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Design / Print - 020 7481 8050

All prices subject to change

Ample Parking Available

Thali Dish

- VEGETABLE THALI £10.95
bombay aloo, cauliflower bhaji, vegetable curry, pilau rice and plain naan
- MEAT THALI £12.95
chicken tikka, lamb bhuna, chicken tikka massala, saffron rice and plain naan

Side Vegetables

- MIXED VEGETABLES £2.95
- BINDI BHAJI £2.95
- AUBERGINE CRUSH £2.95
- AUBERGINE BHAJI £2.95
- GARLIC FLAVOURED SPINACH £2.95
- MUSHROOM BHAJI £2.95
- BOMBAY POTATOES £2.95
- CHANNA MASSALA £2.95
- CAULIFLOWER BHAJI £2.95
- MASSALA MUSH POTATOES £2.95
- ALOO GOBI £2.95
- SAG ALOO £2.95

- SAG PANEER £3.25
- TARKA DHALL £2.95
- TARKA SAG DHALL £2.95

Salad

- SIDE SALAD £2.95
- HONEYANDMUSTARDCHICKENTIKKASALAD £4.50
- TAMARIND LAMB OLIVE TIKKA SALAD £4.95

Rice

- BASMATI RICE £2.25
- SAFFRON (PILAU) RICE £2.45
- MUSHROOM RICE £2.95
- LEMON RICE £2.95
- VEGETABLE RICE £2.95
- PEAS PILAU £2.95
- COCONUT RICE £2.95
- EGG RICE £2.95
- SPECIAL FRIED RICE £2.95
- SPICY COUSCOUS £3.45

Bread

- PLAIN NAAN £1.95
- KEEMA NAAN £2.45
- GARLIC NAAN £2.25
- GARLIC & CORIANDER NAAN £2.45
- PARATHA £2.25
- CHAPATI £1.50
- CHEESE & CHILLI NAAN £2.45
- PESHWARI NAAN £2.45
- STUFFED VEG NAAN £2.45

Miscellaneous

- POPADOMS (PLAIN & SPICY) £0.65
Mint sauce free with Popadoms
- CHUTNEYS £0.50
Mint Sauce, Mango Chutney, Tamarind Sauce
Mix Pickles & Onion Salad
- SOFT DRINK (1.5 LTR) £2.25
- JUICE £2.95
- RAITHA (PLAIN/CUCUMBER/ONION) £2.25

Begin with

- ONION BHAJI £2.95
SAMOSA (MEAT OR VEG) £2.95
SHEEK KEBAB £2.95
CHICKEN TIKKA £2.95
LAMB TIKKA £3.25
CHICKEN PAKORA £2.95
deep fried supreme chicken pieces marinated in light spiced batter
TANDOORI CHICKEN ¼ £2.95
GARLIC MUSHROOM £2.95
pan cooked in fresh garlic and coriander with hint of mild spices
CHICKEN CHAT £3.25
SQUID £3.50
pan cooked squid rings in hot and sour spices with touch of rogan josh rich gravy
LAMB CHOPS £3.50
tandoori grilled lamb chops
VEGETABLE PLATTER £3.95
samosa, aloo role & onion bhaji
TIGER PRAWN PUREE £3.95
ASPARAGUS SALAD £3.95
pan cooked asparagus with plenty of fresh garlic, well seasoned dressed with mango pulp
CRAB & COD CAKE £4.50
KING PRAWN PUREE £4.50
KING PRAWN BUTTERFLY £4.50

Tandoori Delicacies

- CHICKEN TIKKA £5.95
LAMB TIKKA £6.95
PAHARI TIKKA £6.95
chargrilled bite size chicken marinated in mixed green herbs, yoghurt, charcoal fired
TANDOORI CHICKEN 1/2 £5.95
CHICKEN SHASHLICK £6.95
LAMB SHASHLICK £7.95
MIXED GRILL £9.95
tandoori chicken, chicken tikka, lamb tikka, sheek kebab and tandoori king prawns
LAMB & CHICKEN PLATTER £8.95
lamb boti, pahari tikka, tandoori chicken, sheek kebab and chicken cake
SALMON FISH TIKKA £7.95
bite size fresh salmon pieces marinated in fresh herbs cooked over charcoal fire
TANDOORI KING PRAWN £10.95
SEAFOOD PLATTER £13.95
tandoori salmon, tandoori king prawns, stir fry king scallops and crab & cod cake

Classic Indian

- CURRY/ GARLIC MADRAS/ GARLIC VINDALOO/PATHIA
VEGETABLE £5.50 CHICKEN £5.95 LAMB £6.95
PRAWN £6.95 KING PRAWN £10.95
KURMA/ GARLIC DHANSAK/BHUNA
VEGETABLE £5.50 CHICKEN £5.95 LAMB £6.95
PRAWN £6.95 KING PRAWN £10.95
KARAI/KASHMIRI/SAG
VEGETABLE £6.50 CHICKEN £6.95 LAMB £7.95
PRAWN £7.95 KING PRAWN £10.95
ROGAN/DUPIAZA/CEYLON
VEGETABLE £5.95 CHICKEN £6.95 LAMB £7.95
PRAWN £7.95 KING PRAWN £10.95
PASSANDA/ GARLIC JALFREZI
VEGETABLE £6.95 CHICKEN £7.95 LAMB £8.50
PRAWN £8.50 KING PRAWN £10.95
BIRYANI (served with vegetable curry)
cooked with basmati saffron rice with sprinkle of special blend of spices
VEGETABLE £7.50 CHICKEN £7.95 LAMB £8.95
PRAWN £8.95 KING PRAWN £10.95

Poultry

- CHICKEN TIKKA MASSALA £7.95
chicken cooked in rich creamy peeled plum tomatoes curry finished with ground coconut and almond
GARLIC CHILLI CHICKEN TIKKA £7.95
chicken well marinated with garlic, cooked with spice, onion, green peppers, green chillies and coriander
CHAT CHICKEN TIKKA £7.95
chicken cooked with mouth watering spice chat massala, tomatoes, coriander and aromatic spice
JEERA CHICKEN £6.95
chicken cooked with plenty of deep fried whole jeera cooked to dry with onions and tomatoes
CHICKEN BALTI WITH NAAN £7.95
chicken with balti spice an authentic dish cooked with key ingredients, garam massala and garlic
SOUTH INDIAN CHICKEN £7.95
Black peppered chicken curry in south Indian style slightly spice hot
ACHARI CHICKEN TIKKA £7.50
famous Hyderabad chicken dish cooked with picklish spice, fresh coriander and yoghurt with tangy flavour
GREEN CHICKEN CURRY £8.95
bite sized chicken breast well marinated and cooked in green spice, fresh herbs and yoghurt
CHICKEN TIKKA SHATKORA £8.95
chicken simmered in thick bhuna style sauce with Bangladeshi lime giving an awesome taste and awakens your senses
NAGA CHICKEN TIKKA £8.95
bhuna style chicken cooked with picklish hot Bengali red chilli (naga), bell peppers and onions
KOMLA CHICKEN £7.95
chicken cooked with orange zest and juice with some spring onions and peppers
SHIMLA CHICKEN £8.95
grilled tandoori chicken off the bone cooked in rich sauce topped with mushrooms, tomatoes and peppers

Lamb

- LAMB TIKKA MASSALA £8.50
lamb cooked in rich creamy peeled plum tomatoes curry finished with ground coconut and almond
GARLIC CHILLI LAMB TIKKA £7.95
baby lamb well marinated with garlic, cooked with spice, onion, green peppers, green chillies and coriander
CHAT LAMB TIKKA £8.95
lamb cooked with mouth watering spice chat massala, tomatoes, coriander and aromatic spice
BALTI WITH NAAN £8.95
lamb with balti spice an authentic dish cooked with key ingredients, garam massala and garlic
SOUTH INDIAN LAMB £8.50
Black peppered lamb curry in south Indian style slightly spice hot
ACHARI LAMB TIKKA £7.95
famous Hyderabad lamb dish cooked with picklish spice, fresh coriander and yoghurt with tangy flavour
LAMB KOFTA MASSALA £8.50
lightly spiced, well marinated minced lamb ball pan cooked, simmered in rich massala sauce
KODU LAMB £8.95
baby lamb cooked with chunks of sweet pumpkin and kashmiri flaked chilli, medium sauce
LAMB CHOP SHATKORA £8.95
simmered in bhuna style curry sauce with Bangladeshi lime giving an awesome taste and awakens your senses
NAGA MEAT TIKKA £9.95
cooked with picklish red hot chilli (naga) in bhuna style sauce with peppers and onions
LAMB JOYTOON £8.95
cooked with black olives, tomatoes and chunks of onion

Duck

- DUCK JOYTOON £8.95
cooked with black olives, tomatoes and chunks of onion
DUCK MASSALA £9.95
rich creamy peeled plum tomatoes curry finished with ground coconut and almond
KOMLA HASH £8.95
duck breast cooked with coconut milk and chillies combined with orange zest & juice

Prawn

- GARLIC CHILLI PRAWN £7.95
well marinated with garlic, cooked with spice, onion, green peppers, green chillies and coriander
JEERA PRAWN £7.95
tiger prawn cooked with plenty of deep fried whole jeera cooked to dry with onions and tomatoes
PRAWN BALTI WITH NAAN £8.95
prawn with balti spice an authentic dish cooked with key ingredients, garam massala and garlic
PRAWN KODU £8.50
cooked with chunks of sweet pumpkin and kashmiri flaked chilli, medium sauce

Seafood

- KING PRAWN MASSALA £10.95
rich creamy peeled plum tomatoes curry finished with ground coconut and almond
GARLIC CHILLI KING PRAWN £10.95
well marinated with garlic, cooked with spice, onion, green peppers, green chillies and coriander
KING PRAWN CHAT £10.95
cooked with mouth watering spice chat massala, tomatoes, coriander and aromatic spice
KING PRAWN JEERA £10.95
king prawns cooked with plenty of deep fried whole jeera cooked to dry with onions and tomatoes
KING PRAWN BALTI WITH NAAN £11.95
king prawn with balti spice an authentic dish cooked with key ingredients, garam massala and garlic
SOUTH INDIAN SALMON FISH TIKKA £9.95
Black peppered curry in South Indian style slightly spice hot
MIXED KARAI £9.95
chicken, lamb tikka and king prawns cooked with spicy tomatoes, peppers, onions and herbs
KING PRAWN GOBI £10.95
Fresh king prawns lightly spiced and pan fried prepared with fresh cauliflower, herbs and spice. A superb blend of ingredients and flavours
KOMLA COD ZEST £7.95
cod fillet chunks cooked with coconut milk and chillies combined with orange zest & juice
DELIGHT KING PRAWN £10.95
king prawn cooked with bhuna sauce topped with creamy julienned potatoes

Vegetable

- VEGETABLE MASSALA £6.50
vegetable cooked in rich creamy peeled plum tomatoes curry finished with ground coconut and almond
GARLIC CHILLI VEGETABLE £6.95
vegetable well marinated with garlic, cooked with spice, onion, green peppers, green chillies and coriander
VEGETABLE CHAT MASSALA £6.95
veg cooked with mouth watering spice chat massala, tomatoes, coriander and aromatic spice
JEERA £6.50
vegetable cooked with plenty of deep fried whole jeera cooked to dry with onions and tomatoes
VEGETABLE BALTI WITH NAAN £6.95
vegetables with balti spice an authentic dish cooked with key ingredients, garam massala and garlic

BEEF

- INDIAN LIME PICKLE BEEF £9.95
beef cooked with medium spices and herbs with a rare South Asian wild lemon 'Shatkora' and Khasmiri flaked chilli.
BEEF MISHTI KODU £9.95
cooked with chunks of sweet pumpkin and kashmiri flaked chilli, medium sauce
BEEF KOMLA ZEST £9.95
beef cooked with coconut milk and chillies combined with orange zest & juice
BOMBAY BEEF £9.95
beef cooked with cinnamon and brown spices with khasmiri spices and potatoes and herbs

Any of the above dishes not cooked with tandoori grilled chicken tikka, lamb tikka or tandoori king prawn can be organised for an additional charge of 50p per dish

We are happy to create anything not listed on this menu subject to availability

Mild Spice | Fairly Hot | Very Hot