

# CURRY THURSDAY

CHOOSE FROM 6 CURRIES

ALL £7.99

ADD A DRINK  
FOR £1.50\*



## SPICE LEVEL



Mild



Medium



Hot & Spicy

All our curries are served with long grain rice

### CHICKEN TIKKA MASALA

Masala-spiced chicken in a rich tomato and chilli sauce

### CHICKEN KORMA

Tender pieces of chicken in a mild coconut curry sauce

### VEGETABLE RED THAI CURRY

Selection of vegetables in an authentic style sauce with coconut, red peppers, red and green chilli, garlic and Thai basil

### GREEN THAI CURRY

Chicken breast with mixed vegetables in a sauce of coconut, green chilli and garlic

### SPINACH & CHICKPEA

Chickpeas, sweet potato, onion and spinach in a coconut sauce with spices and garlic

### LAMB JALFREZI

Diced lamb in a jalfrezi sauce flavoured with red peppers and green chillies

## SIDES

All our sides are suitable for vegetarians 

ONION BHAJI £2.29

NAAN BREAD £2.29

POPPADUM AND CHUTNEY £1.79

PLATTER £4.49

Onion bhaji, naan bread, poppadom and chutney

\*A pint of standard lager or cider,  
125ml house wine or a 16oz soft drink

## DIETARY REQUIREMENTS

Our Allergen Guide contains a list of all the dishes from our menu which are listed in rows on the left-hand side of each allergen table. All 14 declarable allergens are listed along the top of the page for your reference. If a dish contains one of these 14 ingredients, then you will find the allergen box is highlighted in colour. We ask customers with specific food allergens and other intolerances to use this guide to assist them with choosing dishes from our menu. Before you order your food, please ask for our allergy guide, our staff cannot offer specific advice or recommendations beyond our published allergen guide. All weights quoted are approximate, prior to cooking. All dishes are subject to availability. Some dishes may contain alcohol, ask your server for more information. All prices include VAT. Should the VAT rate increase, menu pricing will be increased accordingly. All photography is for guidance only. Our menu descriptions do not list all ingredients. Whilst we take every care to preserve the integrity of our dishes to reduce the cross contamination, we must advise that these ingredients are handled in a multi-use kitchen environment either by our suppliers or at our prep stations and we unfortunately cannot guarantee allergen free dishes.

We use the following for suitability of dietary requirements.



Items suitable for vegetarians



MLSS-43

SCAN ME

for the allergen guide or visit  
<http://food-allergies.co.uk/ss20/mightylocal>