

Appetizers

Soup of the day

Chef's homemade soup served with bread roll and butter

Bacon and Feta Salad

Crispy ribbons of bacon and diced feta cheese on a bed of mixed leaves finished with balsamic reduction

Thai Fish Cakes

Flaked white fish blended with Thai herbs and spices served with a sweet chilli dip

White Bait

Deep fried served on a bed of a salad drizzled with lemon mayonnaise

Hot and Spicy Honey Chicken

Crispy chicken strips in hot spicy garlic and honey sauce

Hot Garlic Chicken Wings

Crispy chicken wings coated with hot garlic sauce and topped with fried basil

Chicken Tikka

Tender pieces of chicken breast left to infuse with a blend of herbs and spices, roasted to perfection in a clay oven

Seekh Kebab

Minced lamb blended with onions, herbs and spices glazed on skewers In the clay oven served with mint chutney

Salads, Pasta and Burgers

Mediterranean Bean Salad 9.95

Kidney Bean and Chickpea salad with mushroom, pineapple, green pepper, tomato, coriander, sweet corn and vinegar dressing

Caesar Salad 9.95 with chicken 10.95

Lettuce, tomato, bacon, croutons and parmesan cheese, with ranch dressing

Pasta Carbonara 9.95

Spaghetti cooked with onion, garlic, bacon and cream cheese topped with parmesan

Beef Burger/ Chicken Burger 8.95

Burger in toasted bun with lettuce, gherkin, onion, tomato and melted cheese served with crispy green salad

Platter for two/one

Tandoori Mixed Grill 13.95/9.95

Selection of Tandoori appetizers, chicken tikka, seekh kebabs, prawns and hot and spicy wings served sizzling with side salad and chutneys

*Goes well with Naan

Chef's Specials

Pan Fried Fillet of Salmon 12.95

Pan fried salmon served with spring onion mash, seasonal vegetables & creamy chive sauce

Pan grilled fillet of Seabass 15.95

Pan grilled seabass with prawns in tangy tomato sauce and creamy pea puree

Braised British Lamb Shank 15.95

Slow cooked British Lamb Shank served with creamy mash, seasonal vegetables & mint gravy

Roasted Veg Risotto 9.95

Arborio Rice cooked in white wine and vegetable stock with roasted butternut squash, spinach and asparagus finished with parmesan and served with garlic bread

Chicken / Vegetable Stir Fry 9.95/8.95

Chinese style chicken/vegetable cooked with noodles in a light soy, sesame seed and hoisin sauce

Grills at Fusion

Peri Peri Char grilled Chicken 12.95

Butterflied char grilled chicken breast seasoned with authentic herbs & spices, served with chips and feta cheese salad finished with Peri Peri sauce

10 oz Gammon Steak 12.95

Served traditionally with egg, pineapple slice, garden peas, mushrooms and chunky chips

8 oz. Rump Steak 13.95

8 oz. Sirloin Steak 14.95

Served with chunky chips, grilled tomato, mushrooms and green vegetables

Steak Sauces

Peppercorn/Stilton/Mushroom/Wholegrain mustard 1.95

Classics

Freshly Battered Fish and Chips 9.95

Cod fillet lightly coated with beer batter served with Chunky chips, creamy mushy peas, salad and tartar sauce

Shepherd's Pie 8.95

Minced lamb studded with carrot and peas, layered with mashed potatoes, served with side salad

Pork and Leek Sausages 9.95

Served with a creamy mash, peas and rich onion gravy

Side Orders

Onion Rings	2.00	Steamed Vegetables	2.75
Garlic Bread	2.00	Cheesy Garlic Bread	2.50
Chips	2.00	Seasoned Chips	2.50



*Before placing your order, please inform your server if you or anyone in your party have any food allergy or dietary restriction.

Curries

	Chicken/ Lamb	Prawns
Masala Nation's favourite cooked with a delicate blend of herbs and spices simmered in a delicious creamy sauce	8.95	9.95
Bhuna Cooked with fresh onions and tomatoes in a dry condensed sauce	8.95	9.95
Korma A very mild dish cooked with a hint of almonds & coconut sauce swirled with cream	8.95	9.95
Jalfraizi Cooked in a medium sauce with fresh onions and capsicum	8.95	9.95
Rogan Josh Cooked in a rich onion and tomato sauce with extra layer of tomatoes, peppers and onions	8.95	9.95
Karahi A traditional dish cooked with an array of spices leaving a more stronger and memorable taste	8.95	9.95
Chicken Makhani Roasted chicken cooked in a creamy tangy tomato gravy		9.95

*All curry dishes go well with Naan and Rice selections

Biryani An exotic fragrant basmati rice cooked with spices, enhanced with saffron served with Veg gravy <i>*Goes well with vegetable raitha or plain yoghurt</i>	10.95	11.95
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Vegetarian Curries

Vegetarian Briyani Fresh vegetables cooked on a slow fire with basmati rice, condiments, spices and flavored with saffron served with veg gravy <i>*Goes well with vegetable raitha or plain yoghurt</i>		8.95
Dal Tarka Yellow arhar lentils infused with garlic, tomatoes and fresh green chilies	Full 6.95	Side dish 4.95
Punjabi Saag Fresh spinach and mustard leaves cooked in a traditional Punjabi style	6.95	4.95
Karahi Paneer Cottage cheese cooked with bell peppers & tomatoes in spicy onion & tomato gravy <i>*All curry dishes go well with Naan and Rice selections</i>	7.95	5.20

Accompaniments

Poppadums Thin salty wafers/2 per serving	1.50
Chapatti Plain unleavened bread	1.95
Classic Plain Naan Unleavened bread brushed with butter	2.00
Garlic Naan Unleavened bread with sprinkles of fresh garlic	2.50
Kulcha Naan Tandoori bread stuffed with onions, chilies and garlic	2.75
Peshwari Naan Unleaved bread stuffed with almonds, pistachios and raisins	2.75
Cheese Naan Unleavened bread stuffed with cheddar cheese	2.50
Keema Naan Unleavened bread stuffed with spiced minced lamb	3.50
Steamed Rice Plain steamed fragrant basmati rice	2.00
Pilau Rice Tri-coloured basmati rice with saffron and added spices	2.50
Green Salad Fresh seasonal green salad	2.20
Plain Yoghurt Plain and natural yoghurt to cool the taste buds	2.00
Vegetable Raitha Plain yoghurt topped with chopped cucumber, tomato and onion	2.50

Desserts

Apple Crumble Served with custard	4.95
New York Style Cheesecake Served with mixed berry compote	4.50
2 Scoop/ 3 Scoop Ice Cream Vanilla, Chocolate, Strawberry	3.95/4.95
Sizzling Brownie Chocolate brownie served sizzling on a plate topped with a scoop of vanilla ice cream and chocolate sauce	5.25
Continental Cheeseboard for one/two Selection of cheese served with grapes, celery, slices of apple and crackers <i>*Goes well with the dessert wines</i>	5.95/7.20



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