curry night

to begin

poppodums v £3
three poppodums with raita, mango chutney, lime pickle and onion salad

kanda bhaji v £6
three crisp onion bhaji spiced with turmeric and green chilli

samosa £8
three deep fried pastry triangles filled with fragrant lamb and vegetables

chingri malabar £9
king prawns cooked with turmeric, ginger and chilli finished with fresh coconut

mains

madras £12
shoulder of lamb, slow cooked in tomato, garam masala, chilli, and cumin

xitt codi £14
goan curry, coley and king prawns simmered in tangy tamarind, tomato and green chilli

mekhani £10
butter chicken curry, gently spiced with tomato, roasted garlic and cream

mitha kaddu v £9
roasted butternut squash with red lentils, spinach, turmeric and coconut

sides

sag paneer v £5.00
spiced spinach and paneer cheese

pilau chaaval v £4
rice cooked with turmeric, cardamom, bay and clove

lahsun naan v £3.50
hand stretched flame baked garlic and coriander naan bread

bombay aloo v £5
fluffy potatoes, with turmeric, mustard seeds and cumin

masharoom chaaval v £5
pilau rice fried with cumin and coriander mushrooms

naan v £3.50
hand stretched flame baked naan bread

the bell inn - tolleshunt major - maldon
01621 868154 / @thebeckinghambell.com