



À LA CARTE
MENU



Where the delights of the East meet the West

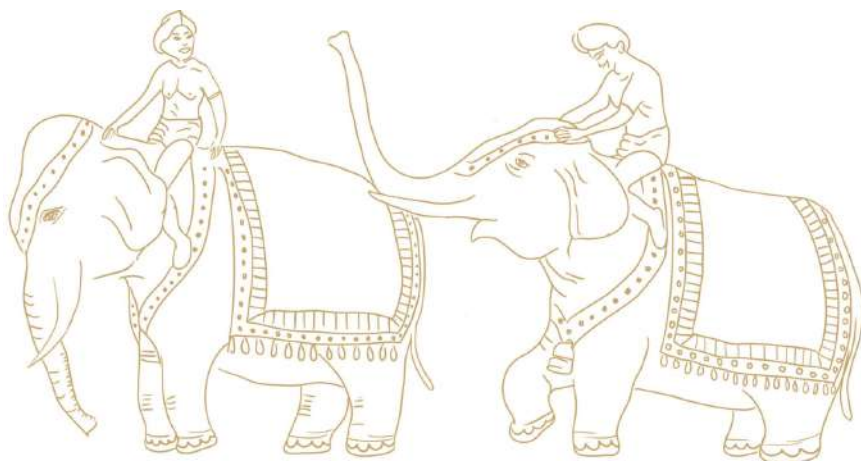
Discover two specialities of Sultan's Palace:
Tandoori and Mughlai cooking,
both originating from the North West Frontier region.

In tandoori cooking, meat is marinated with herbs and spices, then cooked to perfection in a barrel-shaped clay oven. Barbecued over charcoal at temperatures of up to 400°C, the flavours are sealed in instantly for a succulent finish. The Mughlai style elevates cooking to gourmet heights, dating back to the 16th century, when Mughal emperors brought with them rich Persian recipes.

Discerning palates appreciate the Mughlai difference, subtle layers of roasted spice, carefully balanced in every mouthful.

For every dish we create, we will only offer it to you when we are entirely satisfied.

Scan below to access our Digital Menu, Allergen chart and Food Images



All prices include VAT. A discretionary service charge of 10% will be added to tables of 6 or more.
100% of the service charge goes to our team.

STARTERS

Poppadom GF Ve £0.85

Spicy Poppadom GF Ve £0.90

Chutney Tray GF V £2.75

An array of homemade chutneys: Mango, Mint Coriander, Mint Yoghurt & Onion Relish

Chips GF Ve £2.95

Masala Chips GF Ve £4.95

Chips sautéed in a special masala sauce

Sharing Platters (For 2)

Tandoori Mix Starter GF £14.45

Combination of the four most popular starters: 2 Tandoori Chicken Wings, 2 Lamb Chops, 2 Seekh Kebabs and 2 pieces of Chicken Black Pepper

Sultan Mix Starter £12.95

Combination of: 2 Vegetable Samosas, 2 Onion Bhajis, 2 Chicken Lollipops and 2 pieces of Butterfly Prawns

Veg Mix Starter V £13.45

Combination of: 2 Vegetable Samosas, 2 Onion Bhajis, 2 Tandoori Mushrooms and 2 pieces of Shimla Paneer Tikka

Onion Bhaji GF Ve £5.45

Spiced onion fritters coated in gram flour

Vegetable Samosa Ve £5.95

Vegetables filled in crispy patties

Keema Mattar Samosa £6.45

Minced lamb and peas filled in crispy patties

Butterfly King Prawns £7.45

Specially coated king prawns, deep-fried, served with a homemade chilli and garlic dip

Chicken Pakora £6.45

Tender pieces of chicken marinated in ginger, garlic and mild spices, lightly dipped in plain & gram flour batter and deep-fried until golden and crisp.

Fish Amritsari £5.95

White Fillet coated with plain and cornflour batter and lightly spiced with Indian spices

Chicken Chaat Puri £7.45

Chicken Tikka cubes sautéed in light spices, herbs, tomatoes, and spring onion. Served on a Puri Bread.

Prawn Puri £7.95

King Prawns cooked with herbs & light spices in a masala sauce. Served on a Puri Bread

STREET FOOD

Experience the tastes of India's streets with our delightful Street Food.

Aloo Papri Chaat V £6.45

Crispy savouries topped with spiced chickpeas, potatoes, yoghurt & tamarind sauce (Served cold)

Samosa Chaat V £6.45

Crispy Vegetable Samosa topped with spiced chickpeas, potatoes, yoghurt & tamarind sauce (Served cold)

Chicken Lollipop £6.45

Frenched Chicken Wings marinated in a secret spice blend & deep-fried to a crisp, served with a fiery dipping sauce on the side

Vegetable Manchurian Ve £6.45

A classic Indo-Chinese dish. Vegetable koftas, sautéed into a sauce that explodes with hot, sweet, sour and salty flavours

Chicken Manchurian £6.95

A classic Indo-Chinese dish. Chicken koftas, sautéed into a sauce that explodes with hot, sweet, sour and salty flavours

Chilli Paneer GF V £6.45

Indian cottage cheese cooked in a spicy sauce along with mixed peppers and onions

V = Vegetarian **Ve = Vegan** **CV = Can be Vegan** **N = Nuts** **GF = Gluten Free**

🌶️ = Mild

🌶️🌶️ = Medium

🌶️🌶️🌶️ = Hot

🌶️🌶️🌶️🌶️ = Very Hot

100% Gluten free cannot be guaranteed. We cannot guarantee non cross contamination of dishes. All dishes may contain nut traces. If you have a food allergy or a special dietary requirement please inform your server.

TANDOORI STARTERS(GF)

Chicken Tikka **£7.45**

Boneless pieces of chicken marinated overnight with garlic, ginger, yoghurt, chilli and garam masala, cooked in the Tandoor

Tandoori Chicken **£5.95**

Chicken marinated with yoghurt, special spices and barbecued in the Tandoor (On the Bone)

Chicken Black Pepper **£6.95**

Skewered pieces of chicken marinated in garlic, cream and grilled with distinct black crushed pepper flavour

Tandoori Chicken Wings **£6.45**

Wings marinated with light spices and touch of yoghurt, ginger, garlic and cumin powder and cooked on a slow heat in a clay oven

Shimla Paneer Tikka **£6.45**

Diced cottage cheese, peppers and onions marinated with ginger, garlic & chilli paste cooked on a slow heat in a clay oven

Tandoori Mushroom **£6.45**

Perfect appetiser made by marinating mushrooms with spices, herbs and yoghurt

Lamb Chops **£7.95**

Lamb chops marinated with yoghurt, papaya, ginger, garlic and green chilli paste and then cooked in the Tandoor

Seekh Kebab **£7.45**

Tender minced lamb, seasoned with herbs and spices, barbecued on skewers in the Tandoor

Cheese Seekh Kebab **£7.45**

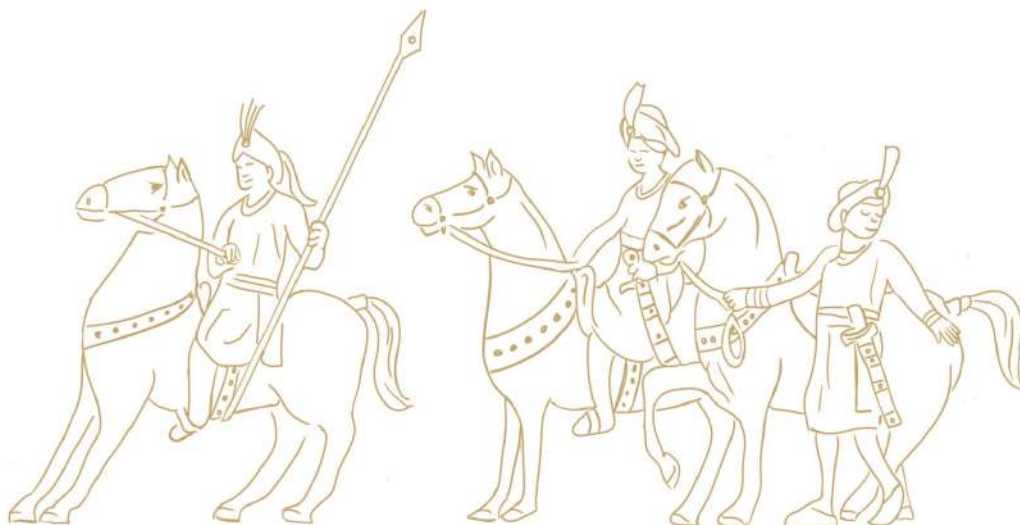
Tender minced lamb, mixed with Cheddar cheese, seasoned with herbs and spices, barbecued on skewers in the Tandoor

Salmon Tikka Sizzler **£7.95**

Fillet of salmon marinated with carom seeds, yoghurt, herbs and spices and barbecued in the Tandoor

Jumbo Prawns Sizzler **£10.45**

Jumbo prawns marinated with fresh fenugreek, yoghurt, carom seeds and mustard oil and barbecued on skewers



MAIN COURSES

TANDOORI

Served with Pulao or Boiled Rice and a Choice of Curry Sauce:

• Tikka Masala 🌶️ • Rogan Josh 🌶️🌶️ • Madras Sauce 🌶️🌶️🌶️

Tandoori Mixed Grill **£20.95**

Tandoori Chicken, Tandoori Jumbo Prawn, Seekh Kebab, 2 pieces Tandoori Chicken Wings and 2 pieces of Lamb Chops

Chicken Tikka Sizzler **£15.95**

Boneless pieces of chicken marinated with garlic, ginger, yoghurt, green chilli and garam masala and cooked in the Tandoor

Tandoori Chicken **£14.95**

Chicken marinated with yoghurt and special spices and barbecued in the Tandoor (On the Bone)

Chicken Black Pepper Sizzler **£15.45**

Skewered pieces of chicken marinated in garlic, cream and grilled with distinct black crushed pepper flavour

Lamb Chops **£18.45**

Lamb chops marinated with baby papaya, ginger, garlic and green chilli paste and then cooked in the Tandoor

Jumbo Prawns Sizzler **£19.95**

Jumbo Prawns marinated with mustard oil, yoghurt, carom seeds, touch of fenugreek and then barbecued on skewers.

Salmon Tikka Sizzler **£17.45**

Fillet of salmon marinated with carom seeds, yoghurt, herbs and spices and barbecued in the Tandoor

SEAFOOD DISHES

King Prawn Lababdar **GF N** 🌶️🌶️ **£16.95**

King Prawns cooked in a rich tomato & butter based gravy with sautéed capsicum and onions, infused with aromatic spices.

King Prawn Masala **GF N** 🌶️ **£16.95**

King Prawns cooked in our blend of spices, tomatoes and a touch of cream.

King Prawn Goan Curry **GF** 🌶️🌶️ **£16.45**

King Prawns cooked with coconut, fried onions and flavoured by fenugreek

South Indian Garlic King Prawn **GF** 🌶️🌶️🌶️ **£16.95**

King Prawns cooked in garlic and chilli sauce garnished with coriander and crispy green chilli and garlic flakes

King Prawn Jalfrezi **GF** 🌶️🌶️ **£16.45**

King Prawns cooked with chopped tomatoes, capsicum, onions and herbs

Fish Bhuna 🌶️🌶️ **£14.95**

White fish cooked with tomatoes, green coriander, diced capsicums, and flavoured with our blend of spices

— CHEF'S CHICKEN CREATIONS (GF) —

Exquisite blend of herbs & spices to create unique
chicken dishes exclusive to Sultan's Palace

Butter Chicken 🍛 N **£13.95**

Our house favourite of tandoori grilled chicken tikkas, simmered in a satin smooth tomato & butter sauce, flavoured with cream and a hint of fenugreek

South Indian Garlic Chicken 🍛🍛 **£13.95**

Chunks of tender chicken cooked in garlic and chilli sauce garnished with coriander and crispy red chilli and garlic flakes

Kozi Vertha Curry 🍛🍛 **£13.45**

Boneless fresh chicken cooked with freshly chopped fenugreek leaves with a touch of coconut cream, fennel and curry leaves with homemade spices and herbs

Sultan Chicken Lababdar 🍛🍛 N **£13.95**

Chicken Tikka cooked in a rich tomato & butter based gravy with sautéed capsicum and onions, infused with aromatic spices.

— CHICKEN DISHES (GF) —

Chicken Tikka Masala 🍛 N **£13.45**

Barbecued boneless chicken tikka cooked in our blend of spices, tomatoes and a touch of cream

Chicken Korma 🍛 N **£12.95**

Tender pieces of chicken simmered in a cream and nutty paste with rich aroma of green cardamom and other spices

Chicken Jalfrezi 🍛🍛 **£12.45**

Boneless chicken cooked with bell peppers and onions in tomato sauce

Chicken Balti 🍛🍛 **£12.45**

Fresh chicken pieces cooked with our homemade fresh balti sauce

Chicken Karahi 🍛🍛 **£12.45**

Fresh chicken cooked in our blend of spices with tomatoes and capsicums

Saag Chicken 🍛🍛 **£12.45**

Chicken cooked with spinach, ground onions, ginger, garlic and touch of tomato

Chicken Rogan Josh 🍛🍛 **£12.95**

Tender pieces of chicken cooked in clarified butter with brown onions, fresh ginger and garlic, gently simmered in spices and herbs

Chicken Madras 🍛🍛🍛 **£12.45**

Boneless tender pieces of chicken gently tempered with curry leaves, fresh ginger and garlic cooked in onion based gravy

Chicken Vindaloo 🍛🍛🍛🍛 **£12.45**

Tender boneless chicken cooked in a hot chilli base sauce with potatoes

Chicken Bhuna 🍛🍛 **£12.45**

Boneless pieces of chicken cooked with spices, green coriander and diced capsicums

Chicken Dhansak 🍛🍛 **£12.45**

A rich and hearty dish featuring succulent chicken slow-cooked with spiced lentils for a perfect balance of flavour.

CHEF'S LAMB CREATIONS (GF)

Unique lamb dishes created using an exquisite blend of herbs & spices exclusive to Sultan's Palace

Handhi Lamb 〰 N £14.95

Tender pieces of lamb cooked with finely chopped garlic and ginger and special blend of unique spices to create Mughlai Handhi

Achari Chicken & Lamb 〰〰 £14.45

Combination of Chicken and Lamb cubes cooked in selected fresh herbs and spices, ginger and garlic, and Indian mixed pickle for its distinctive flavour

South Indian Garlic Lamb 〰〰〰 £14.95

Chunks of tender lamb cooked in garlic and chilli sauce garnished with coriander and crispy green chilli and garlic flakes

Rara Lamb Punjabi 〰〰 £14.95

Our chef has invented a new blend of herbs & spices to make a masala paste for a dish which combines minced and diced lamb to give a true Punjabi taste

LAMB DISHES (GF)

Lamb Rogan Josh 〰〰 £13.95

Tender pieces of lamb cooked in clarified butter with brown onions, fresh ginger and garlic, gently simmered in herbs and spices

Lamb Bhuna 〰〰 £13.95

Boneless pieces of lamb cooked with spices, green coriander and diced capsicums

Lamb Karahi 〰〰 £13.95

Fresh lamb cooked in our blend of spices with tomatoes and capsicums

Lamb Pasanda 〰 N £13.95

Cubes of lamb cooked in a creamy aromatic curry made with almonds and mildly flavoured in cardamom, cinnamon and spices

Lamb Jalfrezi 〰〰 £13.95

Tender pieces of lamb cooked with green peppers and onions in tomato sauce

Lamb Madras 〰〰〰 £13.95

Tender pieces of lamb gently tempered with curry leaves, fresh ginger and garlic cooked in onion based gravy

Lamb Vindaloo 〰〰〰〰 £13.95

Tender boneless lamb cooked in a hot chilli base sauce with potatoes

Lamb Balti 〰〰 £13.95

Fresh lamb cooked with our homemade fresh balti sauce

Saag Lamb 〰〰 £13.95

Lamb cooked with spinach, ground onions, ginger, garlic and touch of tomato

Lamb Hara Piyaz Masala 〰〰 N £13.95

Cubes of lamb tossed with spring onions, garlic, ginger, crushed peppercorns and cooked with herbs and spices

VEGETARIAN DISHES (GF)

Dishes labelled (S) are available as a Side Dish for £6.95

Daal Makhani (S) ॥ £10.95

Classic Indian dish made with black lentils, butter and cream simmered on low heat

Saag Aloo (S) cv ॥ £10.95

A popular dish of gently spiced spinach and potatoes

Vegetable Lababdar ॥ N £11.95

Mixed Vegetables and paneer cooked in a rich tomato & butter based gravy with sautéed capsicum and onions, infused with aromatic spices.

Paneer Butter Masala ॥ N £11.95

Tandoori style Indian cottage cheese cooked with butter, tomatoes and cream

Saag Paneer ॥ £11.95

Delicious combination of cottage cheese and spinach

Karahi Paneer ॥ £11.95

Indian cottage cheese cooked in blend of spices & herbs with tomatoes and capsicum

Paneer Jalfrezi ॥ £11.95

Indian cottage cheese cooked with green peppers and onions in tomato sauce

VEGAN DISHES

Bombay Aloo (S) ॥ £9.95

Potatoes cooked with mild chilli, tomatoes and fresh coriander, with a hint of spice from onion seeds - from the kitchens of Mumbai

Tadka Daal ॥ £9.95

Gently spiced lentils fried with garlic and red onions

Vegetable Jalfrezi ॥ £10.95

Vegetables cooked with bell peppers and onions in tomato sauce

Aloo Gobi Masala ॥ £10.45

Cauliflower and Potatoes cooked in medium spice

Channa Masala ॥ £10.45

Chickpeas cooked in a special blend of spices

BIRYANI DISHES (GF)

Fluffy Basmati Rice layered with tender Meat or Veg, flavoured with the most authentic Indian spices & herbs

Served with freshly made Raita or Medium Curry Sauce.

Chicken Biryani ॥ £15.45

Tender boneless pieces of chicken cooked with basmati rice flavoured with light spices.

Lamb Biryani ॥ £15.95

Tender lamb cooked with basmati rice flavoured with light spices.

Biryani Shakahari cv ॥ £13.95

Fresh vegetables and paneer cooked with basmati rice flavoured with light spices.

Plain Biryani cv ॥ £13.95

Basmati rice flavoured with light spices with no vegetables or meat.

Sultan Special Biryani N ॥ £16.45

Our ultimate biryani, chicken, lamb and prawns layered with fragrant basmati rice, slow cooked with light aromatic spices and finished with a scatter of nuts.

RICE DISHES (GF)

Boiled Basmati Rice Ve **£3.75**

Pulao Rice Ve **£3.95**

Specially cooked Basmati rice with cumin seed, cardamom and bay leaves

Onion Pulao Ve **£4.95**

Basmati rice cooked with sautéed onions

Mushroom Pulao Ve **£4.95**

Basmati rice cooked with mushrooms

Egg Pulao **£5.95**

Basmati Rice cooked with seared eggs and aromatic spices

Keema Pulao **£6.45**

Basmati rice cooked with Minced lamb

BREADS

Tandoori Roti CV **£2.95**

Wholemeal bread freshly baked in the tandoor, finished with butter.

Butter Naan V **£3.45**

Soft, leavened bread freshly baked in the tandoor and finished with butter.

Garlic Naan V **£3.95**

Freshly baked naan in the tandoor, topped with finely chopped garlic and coriander, finished with butter.

Create Your Own Naan V **£4.95**

Choose any 2 toppings from the following: Chilli, Cheese or Garlic

Peshwari Naan V N **£4.95**

Freshly baked naan stuffed with a sweet blend of nuts, coconut and cherries.

Keema Naan **£4.95**

Freshly baked bread with minced Lamb

Lachha Paratha V **£4.45**

Flaky, layered bread, cooked with ghee and finished with a touch of butter.

ACCOMPANIMENT

Cucumber & Mint Raita V **£2.45**

Salad Ve **£2.95**

Curry Sauce V **£6.45**

Onions & Green Chillies Ve **£1.25**

Mixed Pickle Ve **£1.00**

Yoghurt V **£1.95**



BANQUETS

BANQUET A

£23.95 per person
(min. 2 people)

Poppadoms with Chutney Tray

Starters

Chicken Tikka, Seekh Kebab
and Onion Bhaji

Mains

Lamb Rogan Josh, Chicken Tikka Masala,
Bombay Aloo, Pulao Rice and a
Plain or Garlic Naan

Dessert

Vanilla Ice Cream or Gulab Jamun

BANQUET B

£25.95 per person
(min. 4 people)

Poppadoms with Chutney Tray

Starters

Chicken Black Pepper, Lamb Chop,
Tandoori Chicken Wing and Veg Samosa

Mains

South Indian Garlic Lamb,
Chicken Tikka Masala, King Prawn Jalfrezi,
Tadka Daal, Bombay Aloo,
Pulao Rice and a Plain or Garlic Naan

Dessert

Vanilla Ice Cream or Gulab Jamun

BANQUET C

£26.95 per person
(min. 4 people)

Poppadoms with Chutney Tray

Starters

Lamb Chops, Chicken Black Pepper,
Butterfly Prawns, Onion Bhaji and
Tandoori Chicken Wing

Mains

Butter Chicken, Lamb Rogan Josh,
South Indian Garlic King Prawn,
Daal Makhani, Bombay Aloo,
Pulao Rice and a Plain or Garlic Naan

Dessert

Vanilla Ice Cream or Gulab Jamun

VEGETARIAN BANQUET

£22.45 per person
(min. 2 people)

Poppadoms with Chutney Tray

Starters

Shimla Paneer Tikka, Veg Samosa and
Onion Bhaji

Mains

Vegetable Jalfrezi, Paneer Butter Masala,
Tadka Daal,
Pulao Rice and a Plain or Garlic Naan

Dessert

Vanilla Ice Cream or Gulab Jamun