

# Dine In Menu

## STARTERS

### House Platter - 5.95 per person

Chicken Tikka Pakora (g), Onion Bhajee, Lamb Tikka, Seekh Kebab, Veg Samosa (g)

<b>Plain/Spicy Popodam (v)</b>	<b>0.80</b>
<b>Chutneys &amp; Pickles</b> (per head)	<b>0.65</b>
<b>Onion Bhajee</b>	<b>3.95</b>
<b>Vegetable Samosa/Meat Samosa (g)</b>	<b>3.50 / 3.95</b>
<b>Tandoori Chicken</b> (on the bone)	<b>4.95</b>
<b>Paneer Fusion (g)</b> (Indian Cheese stir fried with green chilli & soya sauce)	<b>4.95</b>
<b>Chicken/Lamb Tikka</b>	<b>4.95</b>
<b>Chicken Tikka Pakora (g)</b>	<b>4.95</b>
<b>Seekh Kebab/Chingari Kebab</b> (green chilli)	<b>4.95</b>
<b>Chicken Tikka/Tiger Prawn Satay (n) (g)</b> (seasoned, skewered and served with satay sauce)	<b>5.95 / 7.95</b>
<b>Fusion Tikka Tacos (v) (g)</b>	<b>5.95</b>
<b>Chicken Tikka Puree/King Prawn Puree (v) (g)</b> (in deep fried puffy bread)	<b>4.95 / 7.95</b>
<b>Galotti Kebab (g)</b> (minced Lamb patties with chilli, mini purees & tamarind sauce)	<b>6.95</b>
<b>Garlic Tiger Prawns</b> (with chilli mayo)	<b>8.50</b>

## SET MEALS

### SET MEAL FOR 2 £21.95 per person

<b>Popodams &amp; Chutneys</b>
<b>Mixed Platter Starter</b> Chicken Tikka, Chicken Tikka Pakora (g), Onion Bhajee, Meat Samosa (g)
<b>Main Dishes</b> Chicken Tikka Massala (mild) (n), Lamb Bhuna (medium)
<b>Sides/Rice/Naan Bread</b> Saag Aloo, Pilau Rice, Plain Naan (g)
<b>Coffee</b>

### SET MEAL FOR 4 or more £21.95 per person

<b>Popodams &amp; Chutneys</b>
<b>Mixed Platter Starter</b> Chicken Tikka, Chicken Tikka Pakora (g), Onion Bhajee, Meat Samosa (g)
<b>Main Dishes</b> Chicken Tikka Massala (mild) (n), Lamb Bhuna (medium) Chicken Shaslick (dry), Green Chicken (fairly hot)
<b>Sides/Rice/Naan Bread</b> Mushroom Bhajee, Saag Aloo, Mushroom/Pilau Rice Plain/Peshwari Naan (g)(n)
<b>Coffee</b>

(n) denotes dish contains nuts (g) denotes Gluten  
Please note that traces of allergens may also be found in other dishes

## (V) These Dishes Can Be Served As Vegan Options

### TRADITIONAL DISHES

	Chicken	Chicken Tikka	Lamb	Prawn	Tiger Prawn
<b>MADRAS (v)</b> (fairly hot)	8.75	8.95	8.95	9.95	14.95
<b>VINDALOO (v)</b> (very hot with potatoes)	8.75	8.95	8.95	9.95	14.95
<b>BHUNA (v)</b> (medium in a thick sauce)	8.75	8.95	8.95	9.95	14.95
<b>KORMA (v) (n)</b> (mild with coconut & cream)	8.75	8.95	8.95	9.95	14.95
<b>ROGAN JOSH (v)</b> (with tomato in a thick sauce)	8.75	8.95	8.95	9.95	14.95
<b>DANSAK (v)</b> (hot, sweet & sour with lentils)	8.75	8.95	8.95	9.95	14.95
<b>JALFREZI (v)</b> (hot with onion, tomato, capsicum & dry chilli seeds)	8.75	8.95	8.95	9.95	14.95
<b>BALTI (v)</b> (medium with special spices with Naan bread (g))	12.50	12.95	12.95	13.95	15.95
<b>BIRIANY (v)</b> (rice dish served with vegetable curry)	12.50	12.95	12.95	13.95	15.95

House Special Biryani (mixture of prawn, chicken & lamb) 12.95 (Veg) 9.50

Vegetarian / Vegan option - 7.50

### BLUE FUSION DISHES

<b>Chicken Tikka Stir Fry (v) (g)</b> Marinated in exotic spices, cooked in a tandoori oven and stir fried in oriental sauces with peppers, mushrooms and spring onions	<b>10.95</b>
<b>Chicken Tikka Noodles (v) (g)</b> Stir fried noodles cooked with a selection of Asian spices, spring onions, mushrooms t& soya sauce	<b>10.95</b>
<b>Sweet &amp; Sour Murgh (v)</b> Strips of chicken cooked in a sweet & sour sauce with an oriental style vinegar, spring onions and Indian spices	<b>10.95</b>
<b>Cashew Murgh (v) (n)</b> Strips of chicken cooked with honey, fresh ginger and cashew with spring onions (mild)	<b>11.95</b>
<b>Fusion 77 (v)</b> A hot chicken dish cooked with lime leaves, naga chillis, lemon grass, peppers, ginger, shallots & coriander in a thick aromatic sauce	<b>11.95</b>
<b>Honey Chilli Chicken (v)</b> Chicken Tikka cooked in a spicy sauce with green chillies, peppers & honey	<b>11.95</b>
<b>Mango Lime Chicken (v)</b> Fruity medium dish cooked with onions, mango and lime leaves in a thick sauce	<b>11.95</b>
<b>Singapore Chilli Tiger Prawns (g)</b> Cooked with ginger, garlic, soya sauce, spring onion in a tomato based sauce with red chillis & coriander (fairly hot)	<b>15.95</b>

(v) Vegan Blue Fusion Dishes - 9.50

### BLUE SIGNATURE DISHES

<b>Sabz Ki Adrak (v)</b> Mixed vegetable dish cooked with ginger, curry leaf & cumin (medium)	<b>9.50</b>
<b>Naga Chicken (v)</b> Hot West Indian dish with capsicum and coriander in a Naga Chilli sauce (hot)	<b>11.95</b>
<b>Xacutti Chicken (v) (n)</b> Goan curry cooked with dried whole chillies with coconut & tomato (fairly hot)	<b>11.95</b>
<b>Green Chicken (v)</b> Tender strips of chargrilled chicken cooked in coriander and green chilli paste (fairly hot)	<b>12.95</b>
<b>Chicken/Lamb Rendang (v) (n)</b> Our take on the hot Indonesian curry cooked in coconut milk, lime leaves, lemongrass and ginger garnished with toasted coconut (fairly hot)	<b>12.95</b>
<b>Kerelan Fish Curry</b> Curry cooked in coconut milk with tamarind, ginger & lime (medium)	<b>12.95</b>
<b>Lamb with Mint &amp; Coriander (v)</b> Marinated lamb tikka cooked in a tandori clay oven with mint & coriander (medium)	<b>12.95</b>
<b>Blue Nariyal</b> Tiger prawns cooked with coconut milk, curry leaves, spring onions and a blend of Indian spices (medium)	<b>15.95</b>

(v) Vegan Blue Signature Dishes - 9.50

## TRADITIONAL FAVOURITES

<b>Chicken / Lamb Tikka (Dry)</b> Cooked in a clay oven	<b>9.50</b>
<b>Tandoori Chicken (Dry)</b> On the bone	<b>8.95</b>
<b>Shaslick (Dry)</b> Barbecued on a charcoal flame with green peppers, tomatoes & onions	Chicken <b>9.95</b> Lamb <b>9.95</b> Tiger Prawn <b>14.95</b>
<b>Tandoori Mixed Grill (Dry)</b> Tandoori Chicken, Chicken Tikka, Lamb Tikka, Seekh Kebab	<b>13.95</b>
<b>Chicken / Lamb Tikka Massala (n)</b>	<b>9.95</b>
<b>Buttered Chicken Tikka (n)</b> Chicken marinated in mild spices, barbecued in a clay oven and cooked with coconut, cream & butter	<b>9.95</b>

## VEGETABLE SIDE DISHES

<b>Bombay Potato (v)</b>	<b>3.95</b>
<b>Chana Massala (v)</b> (chick peas)	<b>3.95</b>
<b>Saag Paneer (v)</b> (spinach with melted cheese)	<b>3.95</b>
<b>Mushroom Bhajee (v)</b>	<b>3.95</b>
<b>Saag Aloo (v)</b> (spinach & potato)	<b>3.95</b>
<b>Tarka Dall (v)</b> (lentil sauce with garlic)	<b>3.95</b>
<b>Spiced Courgettes (v)</b>	<b>3.95</b>
<b>Tamarind &amp; Chilli Aubergines (v)</b>	<b>4.95</b>

## RICE DISHES

<b>Boiled Rice (v)</b>	<b>2.95</b>
<b>Pilau Rice</b>	<b>3.50</b>
<b>Egg Fried Rice / Mushroom Fried Rice (v)</b>	<b>3.95</b>
<b>Coriander Chilli Rice / Coconut Rice (v)</b>	<b>3.95</b>
<b>Cashew and Raisin Pilau (v) (n)</b>	<b>4.50</b>
<b>Cashew and Pineapple (v) (n)</b>	<b>4.50</b>

## INDIAN BREAD

<b>Plain Naan (g)</b>	<b>2.95</b>
<b>Garlic Naan (g)</b>	<b>3.50</b>
<b>Peshwari Naan</b> (stuffed with coconut) (g)(n)	<b>3.50</b>
<b>Coriander Chilli Naan (g)</b>	<b>3.50</b>
<b>Keema Naan</b> (stuffed with mincemeat) (g)	<b>3.95</b>
<b>Blue Cheese Naan</b> (stuffed with blue cheese) (g)	<b>3.95</b>

## ENGLISH DISHES

<b>Chicken &amp; Chips</b>	<b>8.95</b>
<b>Cheese &amp; Onion Omelette and Chips</b>	<b>7.95</b>
<b>Chips</b>	<b>2.95</b>

Some of our food products may contain other allergens, please ask a member of staff if you have any intolerances

