



DHILLON'S

BREWERY

SPARE BAR

INDIAN STREET FOOD

FOOD MENU

STARTERS

Veg Samosa - £2.95

Portion of traditional Indian savoury pastry filled with mixed vegetables

Meat Samosa - £3.50

Portion of traditional Indian savoury pastry filled with Lamb

Spring Roll - £2.95

Portion of traditional thin pastry roll filled with vegetables

Chips - £3.00

Our very Generous portion of chunky chips cooked to perfection

Masala Chips - £3.50

Classic chips elevated with tamarind and mint chutneys accompanied with red onions

Chilli Chips - £4.00

Our classic chips tossed in an zingy Indo Chinese chilli sauce served with onions and peppers

Battered Chilli Chips - £4.25

Our classic chips tossed in an zingy Indo Chinese chilli sauce served with onions and peppers

MAINS

Mix Grill - £11.95

Our famous Indian Mix Grill - Sheesh Kebab, Chicken Tikka and Chicken Wings accompanied with mint sauce

Chicken Tikka Loaded Naan - £8.50

Traditional Chicken tikka meat wrapped in a naan fully loaded with chips, salad and mint sauce

Lamb Sheesh Loaded Naan - £8.50

Traditional Lamb Sheesh meat wrapped in a naan loaded with chips, salad and mint sauce

Paneer Tikka Loaded Naan - £8.50

Traditional Paneer tikka wrapped in a naan loaded with chips, salad and mint sauce

King Prawn Loaded Naan - £9.50

King prawns wrapped in a fully loaded naan

SPIRES BOX MEALS

Our unique box meal contains 2x courses of authentic Indian street food dishes, choose from our Cheeky Chicken box or our Veggie Lover box

Cheeky Chicken Box - £11.95

Starter - Chatpatta Street Wings

Chicken wings cooked in a tandoor and tossed in a zingy and spicy sauce topped with ginger and coriander

Main - Cheeky Chicken Curry & Rice

A north Indian classic street side curry. Medium spiced but packed with a flavourful curry served with fluffy basmati rice

Veggie Lover Box - £11.95

Starter - Samosa Chaat

The king of Indian street food dishes. Veggie samosas layered with yogurt, 3 types of chutneys and chickpea curry

Main - Paneer Ruby & Rice

Cubes of paneer served in a silky smooth buttery curry served with fluffy basmati rice