



STARTERS

Available Monday - Thursday 12 Noon - 2.30pm hours, Friday & Saturday 12 Noon - 4.30pm

HOME-MADE SOUP OF THE DAY

VEGETARIAN PAKORA

TANDOORI CHICKEN MUNCHERS

SPICY CAJUN POTATO WEDGES WITH GARLIC DIP

PRAWN AND MELON COCKTAIL

VEGETABLE SAMOSAS WITH CHANA MASALA

CHICKEN PAKORA (£1 EXTRA)

MAIN COURSES

Indian dishes* available with:

CHICKEN • LAMB • PRAWN OR FRESH VEGETABLES

with your choice of Pilau Rice, Boiled Rice or fluffy Nan Bread

KORMA*

SPICY TIKKA MASALA*

TRADITIONAL CURRY*

CHASNI*

PUNJABI BALTI*

TANDOORI CHICKEN TIKKA WITH PILAU RICE (£1.25 EXTRA)

DEEP FRIED GOLDEN SCAMPI WITH LEMON AND FRENCH FRIES

PASTA CARBONARA

REGENT CHICKEN SALAD

DESSERTS

TEA OR COFFEE

LUXURY CARAMEL SHORTCAKE

ICE CREAM

CHEESECAKE WITH CREAM

GATEAUX OF THE DAY

enjoy all three courses for only

£5.75

per person

*Welcome to the Ashoka Regent Brasserie, I hope that you enjoy your lunch.
We pride ourselves on using only the finest quality of fresh local produce.
The standard of our food and service is the ultimate measure of our success.*



STARTERS

Available 2.00pm - 4.30pm Sunday

CHEF'S OWN SOUP OF THE DAY

TANDOORI CHICKEN DRUMSTICKS

SPICY CAJUN POTATO WEDGES WITH GARLIC DIP

CAULIFLOWER PAKORA

CHICKEN PAKORA (£1 EXTRA)

SEEKH KEBAB

MAIN COURSES

Indian dishes* available with your choice of Pilau Rice, Boiled Rice or fluffy Nan Bread

CHICKEN OR LAMB JALANDHRI*

CHICKEN OR LAMB TIKKA TANDOORI*

CHICKEN OR LAMB CREAMY TIKKA MASALA*

SIRLOIN STEAK CHASSEUR WITH FRENCH FRIES

CHICKEN OR LAMB GARLIC CHILLI MASALA*

CHICKEN OR LAMB JALFREZI*

REGENT CHICKEN SALAD

FRIED SCAMPI WITH LEMON & FRENCH FRIES

DESSERTS

TEA OR COFFEE

TOFFEE ICE CREAM

GATEAU OF THE DAY

GULAB JAMON

enjoy all three courses for only

£7.45

per person

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PRE THEATRE MENU

£8.95

STARTERS

This menu is available daily 5pm until 6.30pm

Enjoy a starter, main meal and accompaniment from a selection of our most popular dishes from the a la carte menu.

(As an appetizer, 2 Popadoms and Spicy Onions may be ordered for £1.80 extra)

VEGETABLE PAKORA

served with a delicious sauce.

CHICKEN PAKORA

tender chicken pieces dipped in the famous spicy batter (£1 extra)

BRASSERIE POTATO SKINS

slightly spicy, served with a garlic dip.

ONION RINGS

delicious crispy rings deep fried in cajun spices

PRAWN COCKTAIL

succulent prawns served on a bed of crispy lettuce smothered in Marie Rose sauce.

SPICY MUSHROOMS

mouthwatering mushrooms, slightly sweet, with a touch of green chilli.

CHEFS MIXED PLATTER

*(minimum order 2 people)
a selection of savoury starters for those who like to pick 'n' mix, served with a selection of the Brasserie's dips*

SPICY TANDOORI DRUMSTICKS

drumsticks marinated in a spicy sauce

SOUP OF THE DAY

ask staff for details.

THE MAIN EVENT

TRADITIONAL INDIAN CURRY

the original classic

SPECIAL KARAHI BHOONA

a host of spices in a rich tarka base with extra capsicums and onions

PUNJABI MASALA

shallow fried peppers and onions blended with exotic Indian herbs and spices

CREAMY TIKKA MASALA

another Brasserie favourite - a unique creamy, rich texture, prepared with ground cashew nuts, onions, peppers and fresh cream

CHASNI

a light, smooth, slightly sweet and sour creamy sauce.

BRASSERIE KORMA

mild, creamy classic, and a must for the milder palate

ACHARI

all the flavour of a special bhoona and for that extra bite we add a generous portion of ground mixed pickle.

ROGAN JOSH

a heavenly blend of tomatoes, paprika and a host of spices.

PEPPERED STEAK

sizzling sirloin simmered in white wine, brandy, fresh cream and an abundance of peppercorns

PARDESI

a rich curry with additional fried onions and mushrooms cooked with spinach and a hint of ginger & garlic.

CHASSEUR

a sumptuously rich sauce with mushrooms, garlic, taragon, white wine and demi-glaze.

GOLDEN SCAMPI

crisp, deep fried golden scampi, served with french fries and crisp, fresh salad

CARBONARA

a fusion of ham, fresh parmesan and garlic, in a irresistibly creamy italian sauce.



**YOUR INDIAN DISHES FROM THE MAIN EVENT
ARE AVAILABLE IN:**

**EUROPEAN OR INDIAN VEGETABLE • CHICKEN BREAST
TENDER LAMB • CHICKEN TIKKA BREAST (£1 EXTRA)**

choose either rice, nan bread or 2 chapatis.

APPETISERS

PAKORAS & SAVOURIES

the all time favourite spicy snack available in...

VEGETABLE £2.95 MUSHROOM £2.95  ONION BHAJI ORIGINAL £2.95
 ♥ CHICKEN BREAST£4.50 ♥ MIXED£3.95

♥ SPICY TANDOORI MUNCHERS

drumsticks marinated in a spicy sauce
£2.95

♥ TANDOORI MIXED STARTER

medley of chicken, lamb, seekh kebab and tandoori drumsticks and served with a mint dip
£4.50

♥ CHICKEN TIKKA

tasty chicken pieces marinated in exotic spices, cooked to sizzling perfection in the tandoor and served with a mint dip
£3.95

VEGETABLE SAMOSA

savoury Indian pasties served with chana
£2.95

♥ SEEKH KEBAB

aromatic and served with a mint dip
£3.75

LAMB TIKKA

tender lamb, marinated in exotic spices, cooked in the tandoor oven
£3.95

POORI & SPICY GARLIC SELECTION

♥ SPICY GARLIC

a mouth-watering starter, with a sweet twist, and a kick from some fresh coriander and green chillies

POORI

a light, thin pan fried chapati stuffed with a scrumptuous filling

all of the above served smothered in your choice of: PRAWN, CHICKEN, MUSHROOM, OR FRESH VEGETABLES

POORI OR SPICY GARLIC STARTER £4.50

CONTINENTAL SELECTION

CHEF'S SOUP OF THE DAY

homemade, and just like granny makes it!
£2.25

BRASSERIE POTATO SKINS

slightly spicy, served with the Brasserie's special chilli sauce dip
£2.75

JALAPENO BOMBS

green jalapeno peppers, stuffed with cream cheese and herbs, coated in crispy golden breadcrumbs, served with the Brasserie's special chilli sauce
£3.95

FAJITAS

strips of marinated chargrilled chicken breast, onions and mixed peppers, topped with jalapino slices, served with tortilla pancakes, sour cream and salsa dips
£3.95

PRAWN COCKTAIL

plump, juicy prawns swathed in the Brasserie's mouth-watering marie-rose sauce
£2.95

BRASSERIE CHICKEN DIPPERS

tender goujons of chicken, deep fried to perfection, served with our famous chilli sauce
£2.95

APPETIZERS TO SHARE

BRASSERIE GARDEN DELIGHT





a feast of vegetable samosas, cajun onion rings, vegetable pakora, potato skins and mushroom pakora, served with a selection of Brasserie dips.
£6.95

♥ BRASSERIE PLATTER

A perfect selection of starters for those who like to pic'n mix served with a selection of Brasserie dips
£7.95

COMBO DELUXE

A classic Brasserie starter created by a combination of tandoori chicken tikka, crispy onion bhaji, chicken pakora, jalapeno bombs, chicken dippers
£9.95

 New Dish ♥ Available as Healthy option  Suitable for vegetarians  Contains nuts  Chef's recommendation

BRASSERIE SPECIALITIES

SPICY TIKKA MASALA

a true Brasserie favourite-a mouthwatering blend with a rich exotic marinade and hot spices cooked with peppers onions and fresh coriander

KARAHI BHOONA

a host of spices in a rich tarka base with an abundance of capsicums and onions, simmered in the karahi (Indian wok)

PUNJABI PARDESI

a delicious dish created by our chefs-spinach, onions mushrooms simmered in a rich ginger and garlic base

CHASNI

a light, smooth, slightly sweet 'n' sour creamy sauce for those with a delicate palate

JAIPURI

chopped peppers, onions, ginger, garlic, green chillies and a touch of coconut simmered in exotic Jaipuri spices

ROGAN JOSH

a heavenly blend of tomatoes, paprika, almond powder and a host of spices create this immensely popular dish

JALFREZI

a ginger and garlic base with aromatic Indian spices, almonds, sultanas and a flourish of fresh cream blended with peppers and onions

SOUTH INDIAN GARLIC CHILLI

fancy something hot and spicy?...this is the one!

KERELA CHILLI

a patia base, with kali mirch and a touch of coconut...and for those who like it hotter the green chillies do just the trick

REGENT MASALA

a true Brasserie favourite-a mouthwatering blend uniquely created by our own chefs, a rich, tasty experience prepared with a host of spices in a rich tarka base

BALTI

honoured with this unique recipe our Brasserie chef's favourite, prepared with a host of secret spices peppers onions and a hint of punjabi pureed vegetables

ACHARI

all the goodness and flavour of the special bhoona, and for that extra bite we add a generous portion of ground mixed pickle

NAWABI

the meat is simmered in a karahi until lightly cooked then added to a tarka base of fried onions, mushrooms, capsicums and tomatoes

JALANDHRI

a potent fusion of fresh ginger and garlic, onions, peppers chilli sauce simmered together with fresh herbs and spices







NENTARA

prepared with an abundance of chopped onions and fresh coriander, simmered in a slightly sweet tomato based sauce

GARAM MASALA

a strong, rich blend of exotic Indian spices creating a hot and spicy speciality dish.

ALL THE BRASSERIE SPECIALITY DISHES ARE AVAILABLE IN:

CHICKEN TIKKA BREAST 	£7.45	PRAWN 	£7.45
CHICKEN BREAST 	£7.25	PACIFIC KING PRAWN 	£11.50
TENDER LAMB 	£7.25	EUROPEAN OR INDIAN VEGETABLE 	£6.45

CREAMY KORMAS

♥ CEYLONESE

with lashings of creamed coconut

♥ KASHMIRI

delicately spiced dish prepared with fresh cream, yoghurt, creamed coconut and your choice of either pineapple, mango or banana

♥ REGULAR KORMA

by far the favourite korma of them all!

♥ PASANDA KORMA 🥜

cooked with ground cashew nuts, fresh cream and yoghurt

♥ CREAMY TIKKA MASALA 🥜

another favourite - this unique, thick and creamy dish is prepared with ground cashew nuts, onions, peppers and fresh cream

POPULAR CURRIES

TRADITIONAL CURRY

the original classic

BHOONA

a condensed sauce with plenty of ginger, garlic and tomatoes

DANSAC

lashings of lentils and eastern spices

KASHMIRI CURRY

a popular medium strength dish, with a fruity twist, prepared with pineapples and mango

BIRYANI

(£1.25 extra)

savoury rice cooked with your choice of meat or fish, served with a separate curry sauce

DOPIAZA

an aromatic dish with oodles of onions

PUNJABI MASALA

Shallow fried peppers and onions blended with exotic Indian herbs and spices

PATIA

tangy sweet and sour sauce

ALL THE POPULAR CURRIES AND KORMAS ARE AVAILABLE IN:

CHICKEN BREAST	£6.55	PRAWNS	£6.75	PACIFIC KING PRAWNS	£11.95
LAMB.....	£6.55	CHICKEN TIKKA ♥.....	£6.95	MIXED VEGETABLES 🥕.....	£5.50

SET MEALS

All set meals include appetisers, pakora and savoury platter

Crispy Popadoms and Spiced Onions

— ◆ —
Pakora and Savoury Platter

— ◆ —
Your choice of main courses from the a la carte menu
(Excluding continental & Tandoori Cuisine, £3 extra for King Prawn)

Pilau Rice • Nan Bread • Chapati

per person **£12.95**(min 2 people)

SET MEAL FOR TWO

choose any **two** main dishes served with rice, one chapati and nan bread

SET MEAL FOR FOUR

choose any **four** main dishes, served with two rice, two chapatis and two nan breads

SET MEAL FOR SIX


all **six** dishes served with three rice, three nan breads and three chapatis

🟢 New Dish ♥ Available as Healthy option 🥕 Suitable for vegetarians 🥜 Contains nuts 🍷 Chef's recommendation

TANDOORI CUISINE

Succulent...sizzling and definitely a hot favourite amongst the Ashoka 'loyale'. Marinated in spicy yoghurt, skewered and barbecued to perfection in the tandoor.

CHICKEN TANDOORI
tender chicken pieces on the bone
£8.95

 **SHASHLIK**
chicken pieces flavoured with exotic spices and cooked with onions, capsicums and tomatoes.
£9.25

 **LAMB TIKKA**
tender lamb marinated in medium spices.
£8.95

 **CHICKEN TIKKA**
boneless chicken breast
£8.95

TANDOORI KING PRAWN
king prawns, flavoured with various spices
£11.95

 **TANDOORI MIXED PLATTER**  **N**
tandoori chicken, chicken tikka, lamb tikka, seekh kebab and nan.
£11.95

the above Tandoori dishes are fully garnished and served with salad, pilau rice and curry sauce.

SUNDRIES & BREADS

Popadom.....£0.80	Mushroom Pilau Rice.....£2.25	Garlic Nan or Paratha£2.45
Spiced Onions£0.95	French fries£1.75	Vegetable Nan or Paratha.....£2.25
Mango Chutney£0.90	Chapati.....£0.90	Fresh Onions£0.90
Raita.....£1.25	Tandoori Roti£1.25	Special Onion Salad£1.50
Basmati Fried Rice.....£1.90	Nan Bread or Paratha£1.90	Mixed Pickle.....£0.90
Basmati Boiled Rice.....£1.70	Peshwari Nan or Paratha£2.45	Fresh Green Chillies£0.90

VEGETARIAN

 **MIXED VEGETABLE CURRY**
european or Indian vegetables

 **MUSHROOM BHAJI**

 **ALOO & SAAG BHAJI**
potato and spinach

 **CHANA ALOO & MUSHROOM BHAJI**
chickpeas, potato and mushroom

 **PANEER PARDESI**
Indian cheese and spinach

 **GOBI & ALOO CURRY**
cauliflower and potato






 **CHANA SAAG BHAJI**
chickpeas and spinach

 **BOMBAY POTATO**
Indian style spicy potato

 **TARKA DAAL**
lentils with fried onions and tomatoes

all vegetarian dishes can be ordered as a main meal, or as a side dish to a main meal.

 **SIDE DISH £3.75**  **MAIN MEAL £5.95**

 New Dish  Available as Healthy option  Suitable for vegetarians  Contains nuts  Chef's recommendation

CONTINENTAL SELECTION

THE FOLLOWING DISHES ARE AVAILABLE IN YOUR CHOICE OF:

CHICKEN BREAST £7.95 • FILLET STEAK £9.95 • KING PRAWN £11.50 • SIRLOIN STEAK £9.95

ALL CONTINENTAL DISHES CAN BE SERVED WITH ANY OF THE FOLLOWING ACCOMPANIMENTS

CHEF'S FRESH SEASONAL VEGETABLES £1.95

FRENCH FRIES £1.50 • CHEF'S TOSSED SALAD £1.95 • BOILED RICE £1.50

STEAK SAUCES

CHASSEUR

A sumptuously rich sauce with mushrooms, garlic, tarragon, white wine and demi- glace

PEPPERED

a splash of white wine, a dash of brandy, and a soupçon of cream and crunchy peppercorns

PLAIN

your choice of dish cooked to your specification, served with sautéed mushrooms and onions

CHEF'S CHOICE FROM AROUND THE WORLD

MEXICAN FAJITAS

slices of chargrilled meat, on a bed of onions and peppers, served with warm flour tortillas and sour cream, guacamole and salsa dips

Available in:

CHICKEN £8.95 BEEF £8.95 COMBO £9.95

CAESAR'S GRILLED SALAD

sliced char broiled fillet of chicken, with heaps of crispy salad, croutons, and baby corn, smothered in Caesar's all American dressing

£6.50

GOLDEN SCAMPI

succulent breaded scampi, deep fried until juicy and golden

£5.95

STEAK & CHICKEN DINNER

char broiled steak with a cajun seasoned chicken breast, served with sautéed mushrooms and onions.

Also available with a sauce of your choice from the steak section.

£11.95

CARBONARA

a fusion of ham, fresh parmesan and garlic, in an irresistibly creamy Italian sauce

£6.50



DRINKS

BOTTLED BEERS AND BREEZERS

COBRA
the ultimate Indian beer
(330ml) £2.50 (660ml) £4.95 *ideal for two*

STELLA ARTOIS
£2.50

MILLER GENUINE DRAFT
£2.50

MCEWANS EXPORT (HEAVY)
£2.50

BACARDI BREEZERS
exotic watermelon or orange
£2.50

SMIRNOFF ICE
£2.60

MAGNERS CIDER
£2.50

BUDWEISER
£2.50

DRAUGHT BEERS

LAL TOOFAN
pint £2.95 half pint £1.60

TENNENTS LAGER
pint £2.50 half pint £1.30

SPIRITS

SMIRNOFF VODKA
£2.10

GORDONS GIN
£2.10

BACARDI RUM
£2.10

FAMOUS GROUSE WHISKY
£2.10

JACK DANIEL'S
£2.10

MORGAN'S SPICED RUM
£2.10

MARTELL COGNAC
£2.20

GLENFIDDICH MALT WHISKY
£2.20

GLENMORANGIE
£2.20

PEACH SCHNAPPS
£2.20

TIA MARIA
£2.20

COINTREAU
£2.20

BAILEY'S IRISH CREAM
£2.20

SAMBUCCA
£2.20

SOFT DRINKS

COCA COLA/DIET COCA COLA/LEMONADE
regular £1.25 large £1.75

IRN BRU/DIET
£1.45

MINERAL WATER
(still or sparkling) 300ml £1.20 1 litre £3.50

ORANGE JUICE
regular £1.35 large £1.85

J20 JUICE
orange and passion fruit or apple and mango £1.85

RED BULL
£1.95

We also have a large selection of babies and juices, please ask your server.



WINE LIST

WHITE WINES

STOWELLS CHENIN BLANC, WESTERN CAPE

South Africa

South Africa's most popular grape, made in a medium-dry style, with plenty of fruit on the nose and palate.

Carafe £13.95 glass 175ml £2.95 glass 250ml £3.95

CORTE VIGNA CHARDONNAY DELLE VENEZIE

Italy

Deliciously dry with a zesty lemon bouquet and a peach of a palate!

Just perfect for Chicken Jaipuri

bottle £12.95 glass 175ml £2.95 glass 250ml £3.95

HARDY'S 'RIDDLE' RIESLING-GEWURZTRAMINER

SE Australia

A gorgeous grapey aroma with tropical fruit and exotic lychee character make this cheeky little medium dry wine the perfect choice with chicken chasni.

£12.95 a bottle

D'ISTINTO CATARRATTO CHARDONNAY

Italy

A lush curry-loving white from the heat of the sicilian mountains.

Gorgeous with fruity curries.

£13.95 a bottle

TORRES VINA SOL, DRY

Spain

Crisp and elegant off dry white wine with a fresh, easy drinking style.

A must with chicken tikka masala.

£15.95 a bottle

BOLLA PINOT GRIGIO DELLE VENEZIE

Italy

Spicy, feisty and oh so sex in the city.

This wine carresses your palate with a soft peachy seduction, then finishes with some spicy moves.

£16.95 a bottle

RED & ROSÉ WINES

STOWELLS VDP DU GARD RED

France

Soft, easy-drinking southern French red, made from Grenache, Carignan and Cinsault grape varieties.

carafe £13.95 glass 175ml £2.95 glass 250ml £3.95

CORTE VIGNA MERLOT DELLE VENEZIE

Italy

Fresh and lively with lots of easy drinking summer fruit flavours. Absolutely fabulous with any tandoori dish.

bottle £12.95 glass 175ml £2.95 glass 250ml £3.95

CASA LA JOYA CABERNET SAUVIGNON

Luscious berry flavours blended with spicy ripe fruits make this the ideal accompaniment to any lamb dish.

£12.95 a bottle

D'ISTINTO SANGIOVESE-MERLOT

Italy

Soft and rounded this is the gentle indulgence your palate craves after the heat of your lamb curry.

£13.95 a bottle

TORRES SANGRE DE TORO

Spain

Rich and smooth with an exquisite fusion of fruit and vanilla oak.

Delicious with chicken or lamb dishes.

£15.95 a bottle

LA DIVA SYRAH ROSÉ

VdP d'Oc, 2003, France

A wine as striking as the bottle it comes in.

Packed with strawberry flavours and ripe berry fruits, rosé has become this year's 'must-drink' style of wine.

£14.95 a bottle

SHORT MILE BAR SHIRAZ

Australia

A full flavoured wine bursting with red fruit flavours and spicy character.

£16.95 a bottle

CHAMPAGNE & SPARKLERS

MOET & CHANDON

Brut, NV

The benchmark in Champagne, and a label you can trust, foamy fresh and lively its a full and fruity treat.

£34.95 a bottle

BOLLINGER

Brut Réserve, NV

The one and only Bollinger, say no more, go on - indulge yourself!

£44.95 a bottle

BERRI ESTATES

Cuvée Brut, NV

Make it a celebration with this amazing Aussie Fizz. Fruity, easy-drinking and ripe, it has a lovely foamy fizz and it'll add sparkle to a curry too.

£14.95 a bottle