

POPPADOMS & PICKLES

BOMBAY SALAD POPPADOM	1.50
<i>The humble poppadom, elevated. Chopped onions, cucumber, coriander & chaat masala.</i>	
TOASTED POPPADOM	0.90
1960s PICKLE TRAY	0.85PP

APPPETIZERS

BLACK PEPPER PRAWN PURI	8.00
<i>A shell of Indian bread filled with lightly spiced prawn in a creamy cracked black pepper sauce.</i>	
CHICKEN LIVER PURI	8.00
<i>Lightly spiced chicken liver in a feather-light bread shell.</i>	
HENDERSON'S HOUSE PURI™	7.75
<i>Inspired by India, made in Sheffield. Small cubes of spiced potato tossed with Henderson's Relish & coriander in our trademark puri bread. (V/VG)</i>	

VEGETABLE SAMOSA	6.00
<i>Thin cones of pastry with spiced vegetable filling & served with a green salad. (V)</i>	

CRICKET PAKORA	5.50
<i>Grandma's recipe with mixed vegetables, made whenever India played cricket. (V/VG)</i>	

ONION BHAJIA	5.50
<i>Deep fried onion & gram flour fritters. (V/VG)</i>	

CHILLI PANEER	8.00
<i>An Indo-Chinese classic. Homemade paneer cubes tossed with soy, garlic, ginger, chilli, peppers & tomato. (V)</i>	

TANDOORI CHICKEN



QUARTER CHICKEN 7.00

HALF CHICKEN 14.00

WHOLE CHICKEN 22.00

CHARCOAL TANDOOR

Virtually all Indian restaurants use gas tandoor ovens these days but we maintain the tradition of charcoal grilled meats because they taste better.

TANDOORI SHARER FOR TWO	16.00
<i>Chicken tikka, king prawns & seekh kebab.</i>	

SEEKH KEBAB	8.00 / 14.00
<i>Cumin & fennel charcoal grilled minced lamb with garlic & ginger.</i>	

MUSTARD PEPPER LAMB CHOPS	8.50
<i>French trimmed, marinated in ginger, garlic, pepper & Bengal mustard. Served with mixed pulses.</i>	

48 HOUR CHICKEN TIKKA	8.00/14.00
<i>Marinated for 48 hours with select spices & natural hung yoghurt.</i>	

ASHOKA MIXED GRILL	16.50
<i>Selection of grilled meats served with a mini tandoori roti.</i>	

VEGETABLES

SAAG PANEER	12.00
<i>Ground fresh spinach leaves with homemade paneer. MILD (V/GF)</i>	

GARAM CHOLE PURI	12.00
<i>A Punjabi stalwart of chickpeas, onions, & spices with puri bread. MED / HOT (V/GF)</i>	

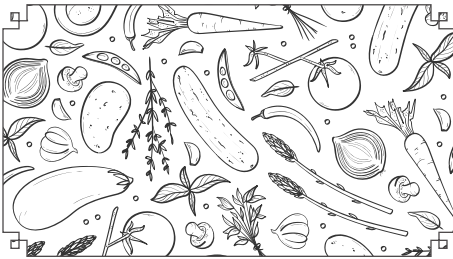
MATAR PANEER	12.00
<i>Indian favourite of paneer & peas in a tomato butter cream sauce. MILD (V/GF)</i>	

DALL FRY / TARKA DALL	12.00
<i>Our classic dall recipe with a garlic & star anise tarka. MILD (V/GF)</i>	

THE V-T-M	12.00
<i>Assorted market fresh vegetables in a classic tikka masala sauce. MED (V/GF)</i>	

DALL PALAK	12.00
<i>A classic combination of split lentils with fresh spinach. MED (V/GF)</i>	

GINGER BRINJAL	12.00
<i>Baby vine aubergine in a mild sauce with fresh ginger. MILD (V/GF)</i>	



VEGETABLE SIDES

EMPIRE PAN ROASTED POTATOES	6.50
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GARLIC PALAK	6.50
<i>Fresh spinach leaves w/ chunky garlic. (VG)</i>	

CURRY

We only use 100% British Red Tractor approved chicken breast meat. Our lamb is either English or Welsh & we only use diced leg in our dishes for butter-soft tenderness.

These curries are available with:

CHICKEN	13.50	▼▼▼▼▼▼▼▼▼▼▼▼▼▼▼▼
LAMB	14.50	
MIXED VEGETABLES	12.00	

PRAWN	13.50	BANGALORE PAL
		<i>Chunky fresh tomato, green peppers & rich</i>
KING PRAWN	15.50	<i>spices. CHOOSE MED or HOT (V/VG/GF)</i>

KARAMELISED KASHMIRI™	
<i>Our most popular dish year after year, unique to Ashoka, containing our slow cooked custom caramelised onions. MILD (V/VG/GF)</i>	

MR. SINGH'S SAAG KARAI™	
<i>A classic combination with roughly chopped, wilted fresh spinach leaves. Made just like Mr. Singh used to. MILD (V/VG/GF)</i>	

MAKHAN-WALLAH	
<i>Lightly spiced, richly flavoured creamy sauce with roasted cashew nuts. Excellent with smokey chicken tikka. MILD (V/GF)</i>	

PARSI PERSIAN LENTIL	
<i>The Parsi people brought this dish with them to India. Lentils, gram peas & a touch of sugar & lemon juice. MED (V/VG/GF)</i>	

TAXI DRIVER CURRY™	14.50	LAMB METHI SPECIAL	14.50
<i>Smokey chicken tikka with garlic minced lamb & fresh green chillis in a cast iron karai. Great with chapatis. HOT (GF)</i>		<i>Restaurant founder Kamal Ahmed's favourite curry. Succulent lamb in a rich & earthy fenugreek sauce. MED (GF)</i>	
RAJASTHANI RAILWAY LAMB	14.50	VICEROY'S KEEMA	14.50
<i>A dish from the reign of the Raj, served in railway refreshment rooms. Succulent lamb & new potatoes in a rich sauce. MED (GF)</i>		<i>A ginger lamb mince dish with green peas, whole spices & bay leaf. A dish served when officers of The Raj were hunting. HOT (GF)</i>	

BIRYANI

Slow-cooked Deharduni basmati rice with marinated meat or mixed vegetables & served with chef's biryani sauce.

CHICKEN	14.95
LAMB	15.95
MIXED VEGETABLES	13.50

BREAD & RICE

CHARCOAL BAKED BUTTER NAAN	3.50
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ADD YOUR OWN FILLING:	+0.50
<i>Chopped garlic, sultanas, coriander, toasted cashews, fresh chilli, minced lamb, cheddar cheese.</i>	

MINI TANDOORI PARATHA	2.00
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LACHA PARATHA	3.50
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CHAPATI	1.50
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ROTI	2.50
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PILAU RICE	4.50
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STEAMED RICE	4.00
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MUSHROOM RICE	5.00
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SIDE DISHES

ROADSIDE SALAD	2.00
<i>Raw onion rings, lemon juice & green chilli.</i>	

DAHI RAITA	3.00
<i>Tomato, cucumber, ground cumin & yoghurt.</i>	

FRENCH FRIES	3.75
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Please note that a service charge is not included in your final bill unless tables are 8 or more guests. All gratuities are split between the team who served you today.

EST
1967

~ INSTAGRAM ~

~ FACEBOOK ~

@ashoka1967

0114 268 3029

#ReytGoodCurreh

SPIRITS

SPIRIT & MIXER 4.50 / 8.50
Smirnoff vodka, Bombay Sapphire gin, Tanqueray gin, Gordons Gin, Hendrick’s gin, Havana rum, Bacardi rum, Jack Daniel’s bourbon, Johnnie Walker whisky, Jameson whiskey, Southern Comfort liqueur, Bailey’s liqueur, Malibu liqueur, Tia Maria liqueur, Drambuie liqueur, Cointreau liqueur, Archers liqueur, Disaronno amaretto.

MANGO LASSI

MADE TO ORDER 4.10

An authentic Indian drink, sold over the whole of India but especially in the North. Made simply with natural yoghurt, fresh milk & mangoes.

WATER

SAN PELLEGRINO SPARKLING 4
ACQUA PANNA STILL 4

WHITE WINES

01. VIURA, SABINO ARFUTADO Spain 6 (175ml) / 21 (Bottle)
02. SAUVIGNON, RESERVE ST. MARC France 7 (175ml) / 22 (Bottle)
03. PINOT GRIGIO, ROCCA VENETO Italy 7 (175ml) / 22 (Bottle)
04. VIOGNIER, LE BOIRE France 27 (Bottle)
05. CHENIN BLANC, JUNO Paarl, South Africa 25 (Bottle)
06. SAUVIGNON, MISSION ESTATE Marlborough, New Zealand 30 (Bottle)
07. CHABLIS, DOMAINE TREMBLAY Burgundy, France 31 (Bottle)
08. SANCERRE, DOMAINE AUCHERE Loire, France 36 (Bottle)

RED WINES

12. TEMPRANILLO, SABINO ROBLE Spain 6 (175ml) / 21 (Bottle)
13. MERLOT, RESERVE ST. MARC France 7 (175ml) / 22 (Bottle)
14. CABERNET SAUVIGNON RESERVA, HUGO CASANOVA Chile 24 (Bottle)
15. PINOTAGE, JUNO Cape Maidens, South Africa 21 (Bottle)
16. RIOJA CRIANZA, CARLOS SERRES Spain 27 (Bottle)
17. MALBEC RESERVE, SANTA FLORENTINA Argentina 27 (Bottle)
18. PINOT NOIR, HAWKE’S BAY RESERVE Central Otago, New Zealand 37 (Bottle)

ROSÉ / SPARKLING

10. ZINFANDEL ROSÉ BLUSH, PUGLIA Italy 6 (175ml) / 22 (Bottle)
19. PROSECCO, BORGO GRITTI Italy 28 (Bottle)
20. VEUVE CLICQUOT, YELLOW LABEL BRUT France 60 (Bottle)
11. PROSECCO - MINI BOTTLE (APPROX 2 FLUTES) North Italy 9 (200ml) (Bottle)

BEERS

COBRA LAGER 620ml Bottle 7.00
PERONI LAGER 330ml Bottle 4.50
TIGER LAGER 330ml Bottle 4.50
BULMERS 1887 CIDER 500ml Bottle 4.50

CRAFT BEER

THORNBRIDGE JAIPUR 330ml 5.50
5.9% IPA style beer.
THORNBRIDGE AM:PM 330ml 5.50
4.5% Session IPA. Tropical aromas.

BRADFIELD FARMER’S BLONDE 500ml 5.00
4.2% Local citrus blonde beer.

ABBEYDALE’S HEATHEN 440ml 5.00
4.1% Pale ale with super tropical & citrus tinged hops.

LOXLEY REVIL 500ml 5.50
4% IPA style beer. Yorkshire Blonde.

LOXLEY LOMAS 500ml 5.50
4.4% Subtle hint of citrus American ale using 5 hops.

LOXLEY GUNSON 500ml 5.50
4.8% Bold classic IPA from US hops.

SAN MIGUEL 0.0% Bottle 3.50
Alcohol free lager beer.

SOFT DRINKS

FRUIT JUICES 2.50
Pineapple / Apple / Orange

COKE / DIET COKE / LEMONADE 2.75

SAN PELLEGRINO ORANGE / LEMON 3.00

EST
1967

KELHAM ISLAND
BREWERY
SINCE 1990

PALE
RIDER

Modern Pale Ale with floral hops, citrus fruit flavours. Perfect pale ale for our dishes. Bottle conditioned using live yeast ensuring the freshest beer possible.

5.90

500ml Bottle. 5.2%

Please note that a service charge is not included in your final bill. All gratuities are split between the team who served you today.