



NEW

The Lancaster
Lichfield Road
Wolverhampton
WV11 3EL

Serving Hours
Mon-Fri
16:00-22:00
Sat
13:00-22:00
Sun
16:00-21:00

DIETARY KEY
(GF) - Gluten Free
(V) - Vegetarian
(D) - Contains Dairy
(N) - Contains Nuts



www.thelancasterpub.com



VIK'S PUBS

STARTERS

- PLAIN POPPADOM (V)£0.80
- RELISHES £1.50
- CHICKEN TIKKA (GF)(D)£6.99
Succulent boneless chicken pieces marinated with yoghurt, lime & aromatic spices, cooked on skewers in the tandoori oven.
- BLACK PEPPER & GARLIC
- LAMB CHOPS (GF)(D) £8.99
Classic Indian dish, tender Lamb Chop marinated in yoghurt, aromatic spices basted with garlic butter sauce, cooked on skewers in the tandoori oven.
- LAMB SEEKH KEBAB (GF).....£6.99
Minced lamb mixed with fresh herbs & freshly ground spices, cooked on skewers in the tandoori oven.
- GILAFI CHICKEN SEEKH KEBAB (GF) £7.99
Minced Chicken mixed with fresh herbs & freshly ground spices, coated with peppers & cooked on skewers in the tandoori oven.
- CHILLI CHICKEN.....£7.50
A popular Indo-Chinese Chicken dish, Chicken cubes spiced & cooked with homemade Schezwan style sauce.
- FISH PAKORA (D)£7.50
Pieces of fresh fish marinated in gram flour, ground cumin, garlic, carom seeds, fenugreek & fried.
- TANDOORI WINGS£5.99
Buffalo Wings marinated with homemade special tandoori spices.
- DIL & HONEY TANDOORI SALMON (D) £9.99
Salmon delicately marinated with dill, garlic, Greek yoghurt, cumin, garam masala, chilli powder, honey, and lemon zest, cooked in tandoor.



VEGETARIAN STARTERS

- HONEY PANEER TIKKA (V)(D)£5.99
Succulent honey glazed paneer marinated with gram flour, yoghurt & aromatic spices, cooked on skewers in the tandoori oven
- BATTERED CHILLI MUSHROOM...£5.99
Mushrooms coated & cooked with homemade chilli sauce.
- PANEER CHILLI (V)(D) £6.50
Paneer chunks in a homemade spicy and sweet chilli sauce with peppers & onions.
- MINTED PANEER SHASHLIK (V)(D) £8.99
Mint flavoured paneer cubes served on the bed of roasted peppers & onions
- SPINACH ONION BHAJI (V)(GF)£5.99
Freshly sliced onions, fresh spinach leaves, coriander, gram flour and other Indian spices served with salad.
- ALOO TIKKI CHANA CHAAT (V)(D)...£5.99
Crispy fried potato cakes served over tangy chickpeas, drizzled with different chutneys.
- PANEER SPRING ROLL (V)(D).....£5.99
Filo pastry rolls stuffed with cottage cheese and seasonal vegetable deep fried.
- SAMOSAS CHANA CHAAT (V)(D)£5.99
A crispy fried vegetable samosas topped with masala chickpeas, yoghurt and tamarind chutney.

CHEF'S SPECIALS

- CHICKEN CHETTINAD£13.99
This is one of the most popular dishes that hails from the South Indian region. This delicious curry is prepared with freshly ground coconut along with several spices, all of these together make this dish a treat for your senses. Best with rice, rotis or Naan for a hearty treat.
- SAFFRON CHICKEN£13.99
A twist on the Mughlai Indian dish, this chicken curry is layered with spices, including cardamom, coriander, cinnamon and saffron.
- HYDERABADI LAMB SHANK£19.99
We're delighted to showcase a wonderful slow cooked lamb recipe that would make a perfect dish for any celebrations or indeed at any time when you want to seduce your guests or tantalise your taste buds with enhanced flavours of authentic Indian cookery. This lamb shank curry celebrates food from the Nizams of Hyderabad with an amazing mix of Arabic, Turkish, Moghul and regional Indian cuisine, best to accompany with Rice or Naan.
- RARA GOSHT £13.99
Succulent lamb pieces cooked in a rich gravy made with aromatic whole spices and minced mutton. It is a unique & popular delicate lamb recipe.
- DAL MAKHANI (V) (D) SIDE £4.99
It is one of the most popular lentil recipes from the North Indian Punjabi cuisine made with whole black lentils slow cooked with lot of butter and cream making it a special dish. Best enjoyed with naan. MAIN £8.99
- METHI MALAI MUTTER (V) (D) SIDE £4.99
A popular Indian curry, Methi Matar Malai combines fresh fenugreek leaves with green peas and double cream. It is a sweet, rich and creamy curry. MAIN £8.99
- BOMBAY ALOO (V) (D) SIDE £4.99
Bombay potatoes are a brilliant side dish to an epic feast. These Indian-style potatoes made with juicy tomato, cumin seeds and other spices. Moreish dish to accompany your main course. MAIN £8.99

CHICKEN DISHES

- RAILWAY CHICKEN CURRY (GF)(D) £10.99
A curry made by a typical mix of North & South Indian spices by using various whole spices, tamarind, coconut milk & garnish with coriander. Dish was originated & served during the golden era of railway travels in the first-class dining cars on long-distance trains or in the refreshment rooms during British Raj.
- BUTTER CHICKEN (GF)(N)(D) £10.99
Tandoori chicken tikka cooked with nuts and tomato base gravy, topped with cream.
- CHICKEN TIKKA MASALA (GF)(D) £10.99
Tandoori chicken tikka, cooked in a mild creamy, masala sauce.
- CHICKEN ROGAN JOSH (GF)(D)£9.99
A typical North Indian chicken curry made by using various whole spices garnish with coriander and touch of Rogan.
- CHICKEN JALFREZI (GF)£9.99
A curry made by using onion, fresh tomatoes, peppers, and chef's special spices.
- SAAG CHICKEN (GF)(N)(D)£10.99
Chicken cubes cooked delicately with fresh spinach.
- CHICKEN KORMA (GF)(N)(D)£9.99
A curry made from cashew nuts and melon seeds paste finished with cream.
- CHICKEN MADRAS (GF)£10.99
Spicy gravy made by chef's special chilli selection with various spices.
- CHICKEN DESI MASALA (GF)(D)£10.99
A spiced curry in specially selected blend of spices and textured, cooked with onions, green chillies, garlic, bay leaf and coriander.
- CHICKEN CHILLI GARLIC (GF)£10.99
Cooked with fresh green chillies and lots of garlic.
- CHICKEN BALTI (GF)(D)£9.99
A traditional curry made by using onion, fresh tomatoes, peppers and chef's special Balti sauce.
- CHICKEN BHUNA (GF)(D)£10.99
All-time favourite in Punjab, a rich tomato-based curry made with a selection of traditional Indian spices

FISH DISHES

- MALABARI SEA BASS CURRY (GF)£17.99
South Indian delicacy, cooked in tomato-based gray tempered with mustard seeds and curry leaves.
- MALABARI KING PRAWN CURRY (GF)£15.99
South Indian delicacy, cooked in tomato-based gravy tempered with Mustard seeds & Curry leaves.
- KING PRAWN JALFREZI (GF)£15.99
A curry made by using onion, fresh tomatoes, peppers, and chef's special spices.
- KING PRAWN MASALA (GF)(D)£15.99
Tandoori Prawns chunks, cooked in a mild creamy, masala sauce.

LAMB DISHES

- RAILWAY LAMB CURRY (GF)(D)£12.99
A curry made by a typical mix of North & south Indian spices by using various whole spices, tamarind, coconut milk & garnish with coriander. Dish was originated & served during the golden era of railway travels in the first-class dining cars on long-distance trains or in the refreshment rooms during British Raj.
- LAMB MADRAS (GF)£10.99
Spicy gravy made by chef's special chilli selection with various spices.
- LAMB JALFREZI (GF)£11.99
A curry made by using onion, fresh tomatoes, peppers, and chef's special spices.
- LAMB BHUNA (GF)(D)£11.99
All-time favourite in Punjab, a rich tomato-based curry made with a selection of traditional Indian spices.
- LAMB SAAG (GF)(D)£11.99
Indian lamb cubes cooked delicately with fresh spinach.
- LAMB BALTI (GF)(D)£10.99
A traditional curry made by using onion, fresh tomatoes, peppers and chef's special Balti sauce.
- LAMB DESI MASALA (GF)(D)£11.99
A spiced curry in specially selected blend of spices and textured, cooked with onions, green chillies, garlic, bay leaf and coriander.
- LAMB CHILLI GARLIC (GF)£11.99
Cooked with fresh green chillies and lots of garlic.
- LAMB TIKKA MASALA (GF)(D)£10.99
Tandoori Lamb tikka, cooked in a mild creamy, masala sauce.
- KEEMA PEAS (GF)£10.99
Minced lamb cooked with peas in a vibrantly spiced masala sauce.
- LAMB ROGAN JOSH (GF)(D)£11.99
A typical North Indian Lamb Dish made by using various whole spices garnish with coriander and touch of Rogan.
- LAMB KORMA (GF)(D)(N)£10.99
A curry made from cashew nuts and melon seeds paste finished with cream.

GRILL & BBQ

- MIXED GRILL SMALL (GF)(D)£15.99
Chicken Tikka, Lamb Seekh, Tandoori Wings, Fish Pakora, Lamb Chop. Served with Salad & Mint Sauce.
- MIXED GRILL LARGE (GF)(D)£19.99
Chicken Tikka, Lamb Seekh, Tandoori Wings, Fish Pakora, Lamb Chops. Served with Salad & Mint Chutney.
- VEGGIE PLATTER (V)(D)£14.99
Honey Paneer Tikka, Spinach Onion Bhaji, Veg Samosa, Aloo Tikki, Paneer Spring Roll. Served with Salad & Mint Chutney.
- THE LANCASTER GRILL£28.99
Chicken Tikka, Lamb Seekh, Tandoori Wings, Fish Pakora, Lamb Chops, Gilafi kebab & Dil & Honey Tandoori Salmon Served with Salad & Mint Chutney.

VEGETABLE MAIN DISHES

	SIDE	MAIN
PANEER MAKHANI (V)(GF)(N)(D)	£4.99	£8.99
Paneer cooked in tomato and butter gravy with nuts, garam masala and cream.		
TARKA DAL (V)(GF)	£3.99	£7.99
Yellow lentils tempered with cumin seeds, chopped garlic and chillies.		
ALOO GOBHI (V)(GF)	£4.99	£8.99
Potatoes and cauliflower cooked with onion and coriander.		
SAAG PANEER (V)(GF)(D)	£4.99	£9.99
Paneer cubes cooked delicately with fresh spinach.		
SAAG ALOO (V)(GF)(D)	£4.99	£7.99
Potatoes cooked delicately with fresh spinach & spices.		

WRAPS

All served with Salad and Chutney.

CHICKEN TIKKA (D)	£8.99
LAMB SEEKH KEBAB WRAP (D).....	£9.99
MIXED WRAP (D)	£10.99

SIDE DISHES

BOILED RICE (V)(GF)	£2.99
PILAU RICE (V)(GF)	£3.99
EGG FRIED RICE	£4.50
MUSHROOM PILAU RICE (V)(GF)...	£3.99
CHILLI, CORIANDER & EGG RICE	£4.50
MASALA CHIPS (V)	£3.99
CHIPS (V).....	£2.99
CHILLI CHIPS	£3.99
PUNJABI GREEN SALAD	£3.49
VEGETABLE RAITA	£2.99
PLAIN YOGURT	£1.99

BIRYANI DISHES

Rice cooked with a choice of meat or vegetables and seasoned with herbs and spices, served with a bowl of curry sauce.

LAMB BIRYANI (GF)	£13.99
CHICKEN BIRYANI (D)(GF)	£12.99
PRAWN BIRYANI (D)(GF).....	£13.99
VEGETABLE BIRYANI (D)(GF)	£10.99
MIXED BIRYANI	£14.99

NAAN BREADS

PLAIN NAAN (V)(D)	£2.99
GARLIC NAAN (V)(D)	£3.49
GARLIC & CHILLI (V)(D).....	£3.99
GARLIC & CORIANDER (V)(D)	£3.99
PESHWARI NAAN (V)(D)	£3.99
KEEMA NAAN (D)	£3.99
CHILLI NAAN (V)(D)	£3.99
CHEESE NAAN (V)(D)	£3.99
TANDOORI ROTI (V)(D)	£2.49

FOOD ALLERGY NOTICE

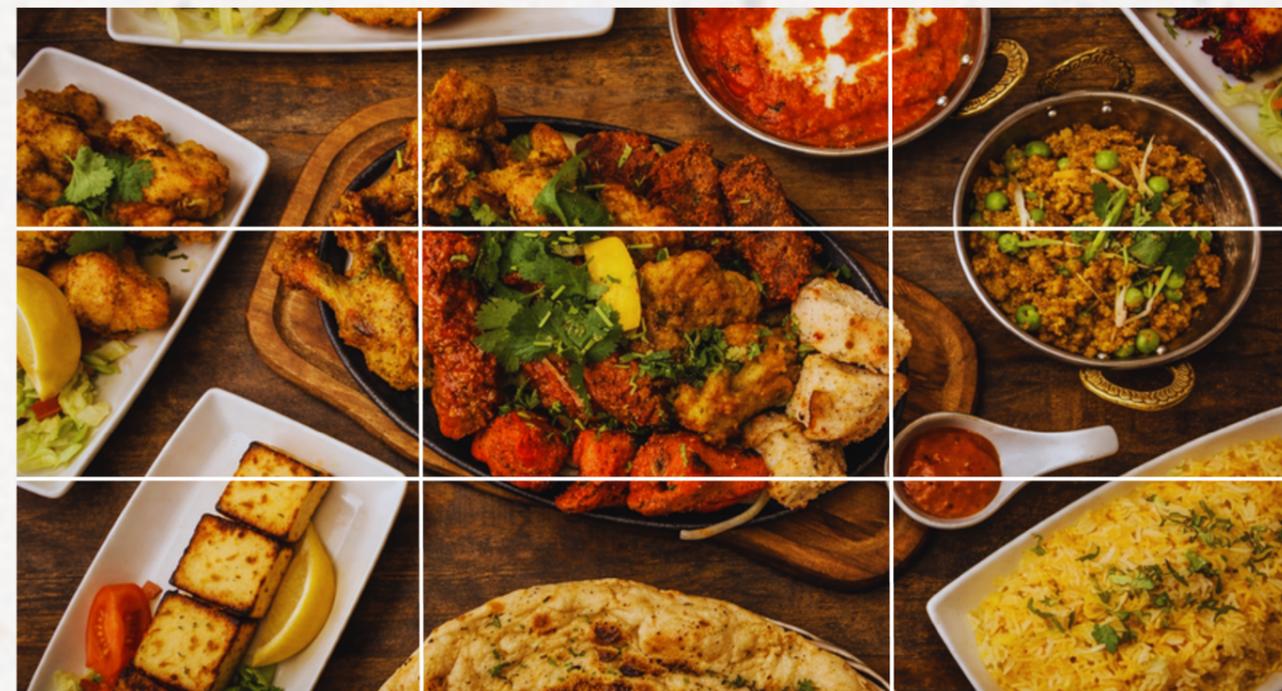
Food prepared in our restaurant may contain the following ingredients: celery, cereals containing gluten, milk, eggs, wheat, peanuts, soybeans, sesame, molluscs, crustaceans, peanuts, mustard, sulphur dioxide and tree nuts.

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER.

THE
LANCASTER

INDIAN MENU

Authentic Indian Cuisine



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