

Appetisers

PICKLE TRAY	2.00
PAPADOM	0.90
SPICED PAPADOM	1.00
KING PRAWN BHUNA PUREE	4.95
King prawn cooked in bhuna style spices and served on a puffy bread	
KEEMA CHAT PUREE	3.95
Minced lamb cooked with chat spices and served on a puffy bread	
GARLIC ALOO CHAT	3.95
Diced aloo cooked in a rich infused thick sauce	
CHAT PURI	3.95
Diced chicken or prawn cooked in a rich bhuna style sauce & served on a roti (Indian fried pancake)	
ONION BHAJEE	3.25
Crispy onions deep fried in a coating of gram flour batter.	
VEGETABLE SAMOSA	2.95
Triangular pastry stuffed with savoury vegetables and deep fried	
MEAT SAMOSA	3.25
Triangular pastry stuffed with savoury lamb or chicken and deep fried	
CHICKEN PAKORA	3.95
Succulent pieces of chicken coated in a light batter	
PRAWN COCKTAIL	3.50
Prawns coated with cocktail sauce over bed of fresh mixed lettuce	
SHAMI KEBAB	3.50
Delicately spiced minced lamb, pan fried with omelette and green salad	
SHEEK KEBAB	3.25
Traditional skewer of mince lamb blended with spices and fresh herbs	
NARGIS KEBAB	3.50
Minced lamb wrapped around a hard boiled egg then roasted in the tandoori	
TANDOORI CHICKEN	3.50
Chicken on the bone, marinated in tandoori spices & roasted in the tandoori	
CHICKEN TIKKA	3.50
Tender pieces of chicken marinated in spices and roasted in the tandoori	
LAMB TIKKA	3.60
Tender pieces of lamb marinated in spices and roasted in the tandoori	
TANDOORI MIXED KEBAB	4.10
A royal assortment of delicious chicken, lamb and sheek kebab	
TANDOORI FISH	4.95
Fresh fish marinated and roasted in the tandoori	
GARLIC MUSHROOMS STIR FRY	3.25
Sauteed with garlic and mild spices, served with a fresh green salad	
SHASHLIK	4.50
Tender pieces of chicken or lamb marinated and served with grilled onions, tomatoes and capsicum.	
KING PRAWN SHASHLIK	4.95
King Prawns marinated and served with grilled onions, tomatoes and capsicum.	
PANEER TIKKA	4.95
Cubes of Indian Cheese marinated special tandoori sauce & roasted in the tandoori	

Fusion Appetisers

SALMON TIKKA	4.95
Delectable Scottish salmon, subtly marinated in tantalising spices tenderly baked in clay oven	
PANEER PAKORA	3.95
Succulent pieces of paneer coated in a light spicy crisp batter	
MONK FISH TIKKA	4.95
Diced choice of monkfish fillet lightly spiced and marinated in a coriander and ginger, yoghurt sauce then flamed grilled in tandoor	
RAJA SCALLOPS KEBAB	6.50
King scallops tawa fried in olive oil with garlic, capsicum, onion lemon juice and chat masala creating a robust and spicy flavour	
STUFFED PEPPER	3.95
Lightly spiced grilled pepper stuffed with chicken or lamb	
DUCK SHASHLIK	4.95
Tender pieces of duck marinated in authentic herbs & spices, barbecued in the clay oven served with chunks of grilled capsicum, tomatoes & onions	
TAWA MACHLI (Seabass)	4.95
Fillet of seabass marinated in ground cardamom powder, kashmiri chili powder, onions and a ginger and garlic paste, lightly pan fried.	
KING PRAWN BUTTERFLY	4.50
King prawn coated in lightly spiced batter, coated in breadcrumbs and fried golden brown.	

Specialities Clay Oven

SHASHLIK	8.95
Tender lamb or chicken pieces marinated in authentic herbs & spices, barbecued in the clay oven served with chunks of grilled capsicum, tomatoes, & onions.	
KING PRAWN SHASHLIK	11.50
Succulent King prawns marinated in authentic herbs & spices, barbecued in the clay oven served with chunks of grilled capsicum, tomatoes, & onions.	
MALI SATTER	12.95
Combination of chicken and lamb tikka and garlic mushrooms, served with a pathia sauce and a nan.	
TANDOORI KING PRAWN.....	11.95
King sized prawns marinated in natural yoghurt with fresh herbs and spices roasted on skewers and glazed in a tandoori oven.	
TANDOORI CHICKEN.....	8.50
Chicken on the bone, marinated in tandoori spices and natural yoghurt then roasted in the tandoor and served with a green salad.	
TIKKA	8.50
Tender pieces of lamb or chicken marinated with mild spices and roasted in the tandoor and served with a green salad.	
TANDOORI MIXED GRILL	11.50
A assortment of tandoori delicates consisting of tandoori chicken, lamb chop, chicken tikka, sheek kebab and tandoori king prawn, accompanied by green salad and nan bread	
SALMON TIKKA	11.95
Delectable chunks of British salmon subtly marinated in tantalising spices and tenderly baked in clay oven	
TANDOORI FISH.....	10.95
Telapia off the bone, marinated in tandoori spices and natural yoghurt then roasted in the tandoor and served with a green salad.	
DUCK TIKKA SHASHLIK	12.95
Succulent duck marinated in authentic herbs & spices, barbecued in the clay oven served with chunks of grilled capsicum, tomatoes, & onions.	
PANEER TIKKA.....	9.50
Cubes of Indian Cheese marinated special tandoori sauce & roasted in the tandoori	

Flute Signature Seafood Dishes

NIMBU CHINGRI	9.50
Fresh tiger prawns marinated in lime juice, garlic and ginger then cooked with onions, green chillies, tona nimbu, tumeric and fresh coriander. Exquisite!	
NAWABI SALMON	10.50
Fillet of salmon coated in a rich & spicy sauce baked in a clay oven & then simmered in a luscious peppercorn & cream sauce.	
MONK FISH.....	11.95
Diced pieces of monk fish fillets lightly spiced & marinated with coriander & ginger, yoghurt sauce then roasted in tandoor.	
JAAL MASS BHUNA	9.95
Bangladesh fish from the northern province of Sylhet, lightly spiced & cooked with onions, tomatoes, green chillies & capsicum, cooked in a spicy sauce.	
KORAI FISH	9.95
Lightly fried Bangladeshi fish cooked with a blend of fresh herbs, cumin & paprika, tossed in a karahi with onions, peppers & tomatoes. This dish is served in a mild to Medium sauce.	
KING PRAWN SIZZLER (FROM CHITTAGONG).....	11.95
King prawn cooked in chef special spices, served on a sizzler, creating a mouth-watering aroma.	
SALMON PODINA	11.50
Salmon chunks cooked to perfection with tomatoes, herbs, flavoured with a touch of spices and mint leaves.	

Flute Signature

CHICKEN TARKA (AWARD WINNING) 8.50

Thinly sliced chicken tikka stir-fried with peppers, spring onions, baby corn, baby carrots, infused with liquid seasoning and layered with a garlic tarka sauce. Delicious!

CLEMENTINE DUCK 10.50

Barbecued prime duck breast lightly covered with a refreshingly finesse orange flavoured sauce

MODHU MINTY LAMB ALOO 8.50

Tender chunks of lamb infused with honey and fresh garden mint, then slowly cooked with baby potatoes in a medium thick sauce. A mouth watering dish!

GARLIC CHILLI CHICKEN 8.50

Tender chicken cooked in fairly hot sauce flavoured with fresh garlic and fresh green chillies

SORISHA MURGH TIKKA 8.50

Chicken marinated in a special tikka sauce, flame grilled and served with an exclusive sorisha sauce, prepared with fresh coriander and mustard seeds.

MURGH PODINA 9.95

Whole breast of chicken stuffed with spiced minced lamb, shallow fried in olive oil on a traditional Indian tawa, then cooked with fresh mint leaves, tumeric, cumin and coriander in a medium sauce

SILVER SEABASS 10.95

Seabass is served off the bone in a bed of spicy mixed vegetables, cooked in English mustard & delicately spiced with garlic, ginger paste. Comes in a tomato & vegetable sauce.

KING PRAWN SHAHENSHA 10.95

Whole king prawns fried with the shell and cooked with butter, chopped onions and chefs special spices.

LAMB CHOP CHILLI FRY 9.95

Tender Lamb chops marinaded in chefs special spices and soya sauce. Stir-fried with fresh green chilli and coriander

For those with a sweet tooth!

MASSALA (contains nuts)

Britains no 1 dish we present our own exclusive recipe, containing and abundance of flavour, (mild dish)

PASSANDA NAWABI (contains nuts)

Cooked with fresh cream, cultured yoghurt and mixed ground nuts, a very mild dish

BUTTER (contains nuts)

Strips of chicken tikka cooked in a deshi butter ghee sauce.

MANGO DELIGHT (contains nuts)

Succulent chicken tikka prepared in tandoori then exclusively cooked with mango in a fresh cream sauce. A fairly mild creamy dish for those with a sweet tooth

MAKHANI (contains nuts)

Cooked with coconut, almonds, cream with a touch of spice similar to mossala sauce with less sugar. (for those with a sweet tooth)

CHICKEN TIKKA 8.50

LAMB TIKKA 8.50

KING PRAWN 9.50

VEGETABLE 6.95

DUCK TIKKA 10.50

Chefs Recommendations

ACHARI (FROM NORTH BENGAL).....8.50

Succulent chicken or lamb, cooked with fresh garlic, ginger, mango pickle, exotic herbs and spices. *Quality Dining!*

DUCK TIKKA ACHARI10.95

Succulent duck, cooked with fresh garlic, ginger, mango pickle, exotic herbs and spices

JHINGA ACHARI10.50

Succulent tiger prawns cooked with fresh garlic, ginger, mango pickle, exotic herbs and rich flavours

GOLDEN MURGH8.50

24ct not 9ct gold dish, with spring onions and chefs own special sauce flavouring dressed with an omlette on top. *Taste the difference!*

SELECT JALFREZI (FUSION STYLE)9.50

Tender lamb & chicken with tiger prawn cooked in a thick sauce with peppers, onions & fresh green chillies, producing a hot & spicy combination. *Beautiful!*

SHATKORA (CHICKEN OR LAMB) (FROM SYLHET, BANGLADESH)8.50

Originating from our own region, a slightly tangy citrus grown only in the Sylhet area of Bangladesh. Cooked semi dry in pungent spices, enhances the circus flavours

BLACK VOLCANO (FROM MADRAS)8.50

Chicken or lamb cooked extensively with hot green chillies, fresh spinach herbs and spices and herbs to compliment, fairly hot. *Try it to believe it!*

KING PRAWN VOLCANO10.50

King prawns on the shell. Extensively with hot green chillies fresh spinach herbs and spices and herbs to compliment, fairly hot

ALOO DAAN8.50

Pieces of chicken tikka cooked with minced lamb, roast capsicum and potatoes in a bhuna style dish medium spiced

MURGI REZEELA SIZZLER (FROM DELHI)8.50

Marinated boneless chicken cooked with diced onion, fresh palok, extensively flavoured with chef special sauce.

MURGI MASSALA8.95

Marinated tandoori chicken off the bone, cooked with onion fresh garlic, ginger and tomatoes mixed with minced lamb with boiled egg in a sauce made of a flavoursome selection of oriental herbs and spices

MR. N. MORRIS (FROM SYLHET, BANGLADESH)8.50

Succulent chicken or lamb garnished in a hot spicy naga (Bangladeshi chilli) sauce and then Cooked in a moist consistency with fresh garlic, capsicum, coriander and spicy onions. *It will leave you wanting more!*

KING PRAWN MR. N. MORRIS (FROM SYLHET, BANGLADESH)10.50

King prawns on the shell, garnished in a hot spicy naga (Bangladeshi chilli) sauce and then cooked in a moist consistency with fresh garlic, capsicum, coriander and spicy onions.

MIX SHASHLIK BHUNA9.95

Tender pieces of lamb & chicken marinated in authentic herbs and spices, barbecued in the clay oven served with chunks of grilled capsicum, tomatoes, and onions, then cooked in a medium bhuna sauce

TANDOORI KING PRAWN ROAST POTATO BHUNA13.50

King prawns marinated with herbs and spices, cooked on skewers in a clay oven & then cooked with roast potatoes, onion, pepper, herbs and spices. *Not to be missed!*

Old School Indian

BHUNA

A combination of special blend of spices to provide a dish of medium strength and a rather thick sauce.

DHANSAK

Cooked with strong spices, thickened with lentils and pineapple with a sweet and sour taste.

DUPIAZA

Greater use of onions briskly fried with selected spices, bayleaves and fresh coriander.

SAGWALA

Cooked with mild spices and freshly chopped spinach

MADRAS

A popular fairly hot dish originating from south India.
Famous for its rich flavour prepared with fresh tomato puree

KORMA

A delicate preparation of coconut, ground almond and fresh cream to create a mild sweet flavour.

ROGON JOSH

A beautiful combination of herbs and spices, garnished with peppers, tomatoes and onions to give a rich unique flavour

VINDALOO

A very hot dish with garlic, ginger, tomato puree and black pepper to give it a rich hot flavour.

PATHIA

Sweet and sour dish cooked with garlic, lemon juice and tomatoes, slightly hot

CEYLON

A spicy madras strength curry cooked with coconut and fresh lemon

CHICKEN	7.50
LAMB	7.50
TIKKA	8.10
PRAWN	7.10
KING PRAWN	9.95
VEGETABLE	6.95
DUCK	10.95
FISH	10.50

Balti Dishes

A north Indian dish cooked in authentic balti sauce and many more green spices and herbs, garnished with coriander .served in a traditional ' balti' dish

SPECIAL BALTI chicken, lamb, prawn & king prawn	10.95
CHICKEN	7.50
LAMB	7.50
TIKKA	8.10
PRAWN	7.10
KING PRAWN	9.95
KEEMA PEAS	8.50

**Create you own balti by adding any available vegetable
eg Sag or Mushroom, Chana, Potato, £1.00p per item**

Food Allergies and Intolerance:

Before ordering please speak to our staff about your requirements, for any questions regarding the allergen contents of specific dishes.

Some dishes may contain traces of the following allergens:
eg. Wheat, Gluten, Nuts, Sesame Seeds, Dairy, Milk, Eggs, Mustard and Fish.

Biryani

Preparation of rice with saffron, bay leaves, tomatoes and herbs it is served with a vegetable sauce to make a complete dish. A ideal dish for the inexperienced in oriental cuisine.

FLUTE SPECIAL (chicken tikka, lamb tikka jhinga and chingri)	10.95
TANDOORI CHICKEN	9.50
CHICKEN	8.50
LAMB	8.50
CHICKEN TIKKA	9.50
LAMB TIKKA	9.50
KING PRAWN	10.95
PRAWN	7.95
VEGETABLE	7.25

English & Continental

Served fresh green salad

PLAIN OMELETTE & CHIPS	6.95
MUSHROOM OMELETTE & CHIPS	8.95
SCAMPI & CHIPS	8.95
SIRLOIN STEAK & CHIPS	9.95

Companion Dishes

These mildly spiced are excellent accompaniments to our main course.

Alternatively they can be served as a main dish.

	Side	Main
BRINJAL BHAJI	3.25	5.95
Fresh aubergines cooked with onions & medium spices		
FRESH BINDI	3.25	5.95
(LADIESFINGER) Okra cooked with onions spices & herbs		
SAG BHAJI	3.25	5.95
Fresh spinach cooked with onions and fresh herbs		
SAG ALOO	3.25	5.95
Fresh spinach cooked with potatoes with onions in a thick sauce		
SAG PANNER	3.25	5.95
Fresh spinach with home made indian cheese		
TARKA DALL	3.25	5.95
Assorted lentils cooked with mild spices		
MUSHROOM BHAJI	3.25	5.95
Fresh mushrooms cooked with onions and fresh herbs		
GOBHI PEAS	3.25	5.95
Cauliflower & peas cooked in spices		
BOMBAY ALOO	3.25	5.95
Potatoes cooked in dry sauce		
CHANA DALL	3.25	5.95
Chick peas, fresh tomatoes onions herbs touch of spices		
CHANA CHEESE	3.25	5.95
Chick peas and cheddar cheese cooked with mild spices .		
MATTAR PANNER	3.25	5.95
Home made indian cheese and peas cooked in mild spices		
GOBHI BHAJI	3.25	5.95
Fresh cauliflower cooked with onions spices and herbs		
SHABZI BHAJI	3.25	5.95
Mixed vegetables cooked in spices and herbs to our own recipe		
RAITHA	2.00	
Homemade yoghurt with cucumber		

Breads

NAN leavened bread	2.10
GARLIC NAN	2.30
Leavened bread with garlic	
PESHWARI NAN	2.30
leavened bread stuffed with almonds & sultanas	
CHEESE NAN	2.30
GARLIC & CHEESE NAN	2.50
KEEMA NAN	2.30
leavened bread stuffed with minced lamb	
KEEMA CHILLI NAN	2.50
KEEMA CHILLI CHEESE NAN	2.95
CHILLI NAN	2.30
CORIANDER NAN	2.30
ONION NAN	2.30
TIKKA NAN	2.30
VEGETABLE KULCHA NAN	2.30
Bread stuffed with mild minced veg	
PARATHA	2.50
VEGETABLE PARATHA	2.95
CHAPPATI	1.10
TANDOORI ROTI	2.20
CHIPS	2.00
PURI	1.10

Rice

BOILED RICE	2.20
PILAU RICE	2.30
FRIED RICE	2.95
EGG FRIED RICE	3.10
MUSHROOM PILAU RICE	3.10
GARLIC FRIED RICE	3.10
SPECIAL PILAU RICE	3.10
LEMON PILAU RICE	3.10
KEEMA PILAU RICE	3.10
VEGETABLE PILAU RICE	3.10
PEAS PILAU RICE	3.10
FLUTE SPECIAL RICE	3.50

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Mustard and Fish.

Drink Menu

Soft drinks

Coke	half	1.90	pint	3.25
Diet Coca Cola	half	1.90	pint	3.25
Schweppes Lemonade	half	1.90	pint	3.25
Orange juice				1.90
Tonic Water.....				1.90
Soda water.....				1.90

Bottled

J20 orange & passion fruit.....	2.10
J20 apple & mango	2.10
Appletiser	2.10

Water

Still Water	1.50
Sparkling Water.....	1.90

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Mustard and Fish.

Please relax and enjoy your drink, whilst allowing us a little time to give your food the care and attention it deserves. We hope you will be delighted with your choice of meal. Gratuities are left to your own discretion. All major credit cards are accepted. The management reserve the right to refuse admission. All occupied seats must order a main dish, minimum spent £10 per head.
Fish dishes may contain bone. Some of our dishes contain nuts and dairy products, if you suffer from any allergies please ask for assistance at the time of ordering..