

Arvelli

**Arvelli:** means your destiny



Follow us on



# welcome to Arvelli

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Authentic Indian cuisine and a unique venue creates a truly memorable dining experience. The North's most premier Indian cuisine. With a service to mirror the quality of our food, we invite you to relax, unwind and enjoy a dining experience that promises traditional Indian cooking with a modern twist.

Arvelli offers a contemporary yet Asian dining experience within a luxurious and refined setting. The finest exotic spices and highest quality locally sourced produce are combined to create intense dishes second to none.

Delicious cuisine, exclusive wines and a sensational atmosphere make Arvelli an unforgettable experience.

**“A matter of taste”**

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**(N) Some of our dishes contain nuts (ground nuts, nut powder, cashew nuts, peanuts, nuts, almonds and coconut).**

*Before ordering, please inform a member of staff if you have any allergies.*

*All prices throughout the menu can change without any prior notice.*

# starters...

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**Sabji Pakora** **£3.95**

A selection of cauliflower, aubergine and potatoes, deep fried in gram flour (battered) and served with salad.

**Mach Tandoori** **£5.95**

Pieces of Tilapia Indian fish, marinated and barbecued in the Tandoor, served with salad.

**King Prawn Suka** **£6.95**

Tamarind, garlic, honey, chilli, salt and turmeric, served with puree.

**Lamb Chop** **£6.95**

On the bone lamb, marinated with mixed spices in yoghurt.

**Chicken Momo** **£5.50**

Spicy stir fried chicken, spring onions, coriander, chilli, turmeric and green peppers, wrapped in filo pastry and served with salad.

**Fish Momo** **£5.95**

Spicy stir fried fish, spring onions, coriander, chilli, turmeric and green peppers, wrapped in filo pastry and served with salad.

**Tikka Chicken Paneer** **£5.50**

Marinated boneless chicken, cooked in the Tandoor and served with homemade Indian cheese.

**Chingri Mirch** **£5.50**

Lightly spiced prawns, served in a grilled pepper.

**Boti Kebab** **£5.50**

Tandoori lamb cubes, stir fried with spices, onions, green peppers and herbs.

**Baja Mach** **£5.95**

Lightly spiced fish, pan fried and served with a spicy onion sauce.

**Chef's Special Kebab** **£5.95**

**Tandoori Mixed Kebab** **£5.95**

**Tandoori Chicken (on the bone)** **£4.50**

**Tandoori King Prawn** **£7.95**

**Chicken Tikka** **£4.95**

**Lamb Tikka** **£5.50**

**Sheek Kebab** **£4.95**

**Bhuna Prawn or Chicken on Puree** **£4.95**

**King Prawn Butterfly** **£5.95**

**Bhuna King Prawn on Puree** **£5.95**

**Onion Bhaji** **£4.95**

**Chicken Chat Masala** **£4.95**

**Samosa** **£4.50**

Minced lamb or mixed vegetables, lightly spiced in filo pastry.

**Garlic Mushroom Chicken on Puree** **£4.95**

**Shurbu-e-Katta** **£4.50**

Soup with fish, garlic, tomatoes, onions and herbs.

**Grilled Garlic King Prawn** **£7.95**

**Prawn Cocktail** **£4.95**

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# poultry dishes...

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## Chicken Bhuna **£8.95**

Diced chicken with garlic, tomatoes, onions and freshly ground spices – medium spiced.

## Chicken Dansak **£8.95**

A Dansak is prepared with aromatic spices from the Indian sub-continent and is laced with lemon juice and prepared with lentils, which together create a sharp, sweet and sour texture and taste.

## Chicken Dupiaza **£8.95**

A medium strength dish, where onions and spices are briskly fried.

## Chicken Korma (N) **£8.95**

A preparation of mild spices, in which cream, ground nuts, peanuts, almonds and coconut is used to create the delicacy of its flavour and creamy texture.

## Malayan Chicken (N) **£8.95**

Mild spices, in which cream, nuts, peanuts, almonds, banana and pineapple are used to create a unique flavour.

## Methi Chicken **£8.95**

Diced chicken, in freshly ground fenugreek seeds and dried methi leaves, medium dry, cooked with herbs and spices.

## Chicken Sabsi Bahar **£8.95**

Pieces of chicken, stir fried with capsicum, tomatoes and bindi in a mixture of aromatic Indian spices.

## Goan Chicken (N) **£8.95**

A classic Northern Indian dish, slow cooked with aromatic spices, whole zera, garlic, goan chilli and coconut – spicy dish.

## Chicken Zhal Roshun **£8.95**

Cubes of spring chicken, cooked with garlic and fresh green chillies.

## Chicken Badami (N) **£8.95**

Breast of chicken, cooked in a cream sauce with nuts, peanuts, almonds, ground cashew nuts and nut powder.

## Chicken Achar **£8.95**

Tender cuts of chicken, simmered with pickles, chutney and mango slices, a rich, sweet and sour taste.

## Chicken Patil **£8.95**

Tender cuts of chicken, cooked in a mixture of spices and prepared to our chef's own special recipe.

## Chicken Biryani (N) **£10.95**

Stir fried chicken, cooked with special basmati rice, herbs and spices, flavoured with nuts, cashew nuts and sultanas, served with a vegetable curry.

## Chicken Madras **£8.95**

Pieces of chicken, cooked in strong spices.

## Chicken Vindaloo **£8.95**

Cooked in strong spices – very hot!

## Chicken Rogan Josh **£8.95**

Medium hot, cubes of chicken, cooked with tomatoes and garlic, served in a special fresh tomato and onion sauce.

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# poultry tikka dishes...

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## **Chicken Tikka Bhuna** £9.95

Cubes of chicken with garlic, tomatoes, onions and freshly ground spices – medium spiced.

## **Chicken Tikka Dansak** £9.95

Cubes of chicken, prepared with lentils, which together create a sharp, sweet and sour texture and taste.

## **Chicken Tikka Masala (N)** £9.95

Special chicken tikka, barbecued in the tandoor, then cooked with fresh coconut, nut powder, ground nuts, peanuts, almonds and a mixture of medium spices, giving a unique taste and rich flavour.

## **Chicken Tikka Dupiaza** £9.95

Cubes of chicken, cooked in a medium strength sauce, where onions and spices are briskly fried.

## **Chicken Tikka Korma (N)** £9.95

A preparation of mild spices in which cream, nuts, peanuts, almonds and coconut is used to create delicacy of its flavour and creamy texture.

## **Chicken Tikka Sri Lanka** £9.95

Prepared with coconut and strongly spiced for a hot taste.

## **Chicken Tikka Singapore** £9.95

Fairly hot, cooked with okra.

## **Chicken Tikka Rogan Josh** £9.95

Medium hot, cubes of chicken, cooked with tomatoes and garlic, served in a special fresh tomato and onion sauce.

## **Chicken Tikka Pathia** £9.95

The characteristics of this dish are derived from the use of tomatoes and a mixture of hot spices.

## **Chicken Tikka Karahi** £9.95

A medium hot chicken dish, cooked with crispy onions, green chillies, tomatoes and green peppers, tossed in butter.

## **Makhoni (N)** £9.95

Chicken tikka in a rich, creamy sauce – preparation of the sauce consists of butter, fresh cream, nuts, peanuts, almonds, nut powder, ground coconut, mango flavour and a mixture of unusual spices.

## **Chicken Tikka Shashlick** £9.95

Special pieces of chicken, barbecued on skewers with tomatoes, capsicum and onions.

## **Chicken Tikka Biryani (N)** £10.95

Stir fried chicken tikka, cooked with special basmati rice, herbs and spices, flavoured with nuts, cashew nuts and sultanas, served with a vegetable curry.

## **Mirchi Masala Chicken Tikka** £9.95

Our chef will specially prepare individually – very hot!

## **Chicken Tikka** £9.95

Pieces of chicken breast, marinated in yoghurt with mild spices, barbecued in a charcoal oven and served with a green salad.

## **Tandoori Chicken** £9.95

Tender half spring chicken on the bone, marinated in yoghurt, ginger, garlic, lemon juice and spices, cooked in a charcoal tandoori oven, served with a sizzling salad.

## **Chicken Tikka Jalfrezi** £9.95

Pieces of chicken tikka, cooked in a hot, spicy sauce with green chillies, capsicum, onions and tomatoes, served on a sizzler.

## **Chicken Tikka Madras** £9.95

Cubes of chicken, cooked in strong spices.

## **Chicken Tikka Vindaloo** £9.95

Cooked in strong spices – very hot!

## **Chicken Tikka Sabsi Bahar** £9.95

Pieces of chicken tikka, stir fried with capsicum, tomatoes and bindi in a mixture of aromatic Indian spices.

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# lamb dishes...

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## Lamb Bhuna **£10.95**

Diced lamb with garlic, tomatoes, onions and freshly ground spices – deliciously medium spiced.

## Lamb Dansak **£10.95**

Diced lamb, prepared with lentils, which together create a sharp, sweet and sour texture and taste.

## Lamb Rogan Josh **£10.95**

Medium hot, tender lamb, cooked with tomatoes and garlic, served in a special fresh tomato and onion sauce.

## Lamb Badami (N) **£10.95**

Diced lamb, cooked in a cream sauce with ground nuts, peanuts, almonds, ground cashew nuts, coconut and nut powder.

## Lamb Dupiaza **£10.95**

A medium strength dish, where onions and spices are briskly fried.

## Saag Gosht **£10.95**

Spring lamb, cooked with fresh spinach, herbs and garlic, flavoured with fenugreek and fresh coriander.

## Lamb Dum Chatinat **£10.95**

Fairly hot dish, cooked with baby leaf spinach with a runny sauce.

## Chicken Tikka Singapore **£10.95**

Fairly hot, cooked with okra.

## Lamb Tikka Masala (N) **£10.95**

Specially marinated lamb, barbecued then cooked in a mildly spiced sauce with ground nuts, peanuts, almonds and coconut.

## Lamb Pasanda (N) **£10.95**

Fillet of lamb, cooked in fresh cream and cultured yoghurt with cous cous, almonds, cashew nuts, ground nuts, peanuts and coconut in a subtle delicate sauce.

## Lamb Tikka Bhuna **£10.95**

Cubes of marinated lamb, barbecued then cooked with garlic, tomatoes, onions and freshly ground spices, deliciously medium dry.

## Lamb Chilli Masala **£10.95**

Cubes of tender lamb, slow cooked in a special blend of hot spices with fresh green chillies.

## Lamb Sabsi Bahar **£10.95**

Diced lamb, stir fried with capsicum, tomatoes and bindi in a mixture of aromatic Indian spices.

## Lamb Jalfrezi **£10.95**

Cubes of lamb, cooked in a hot, spicy sauce with green chillies, capsicum, onions and tomatoes, served on a sizzler.

## Goan Lamb (N) **£10.95**

A classic Northern Indian dish, slow cooked with aromatic spices, whole zera, garlic, goan chilli and coconut – spicy dish.

## Lamb Biryani (N) **£11.95**

Stir fried lamb, cooked with special basmati rice, herbs and spices, flavoured with nuts, cashew nuts and sultanas, served with a vegetable curry.

## Shally Lamb **£10.95**

Cooked in a spicy masala sauce, topped with crispy straw potatoes – medium hot.

## Lamb Madras **£10.95**

Diced lamb, cooked in strong spices.

## Lamb Vindaloo **£10.95**

Diced lamb, cooked in strong spices – very hot!

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# seafood & fish dishes...

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## **Prawn Bhuna** **£9.95**

Prawns, cooked with tomatoes, capsicum and medium spices, served in a special thick sauce.

## **Prawn Dupiaza** **£8.95**

A medium strength dish, where onions and spices are briskly fried.

## **Prawn Sagwala** **£8.95**

Prawns and fresh spinach, mostly cooked with garlic, ginger, cumin and a mixture of herbs and spices, garnished with coriander.

## **King Prawn Bhuna** **£13.95**

King prawns, cooked with tomatoes, capsicum and medium spices, served with a special thick sauce.

## **Tandoori King Prawns** **£14.95**

King prawns, marinated in yoghurt, fresh herbs and garlic, grilled over charcoal and served with salad.

## **Tandoori Chill Chingri Masala** **£13.95**

Super king prawns, first barbecued, then cooked with a special blend of hot spices and fresh green chillies.

## **Tandoori King Prawn Shashlick** **£13.95**

Super king prawns, barbecued on a skewer with tomatoes, capsicum and onions.

## **King Prawn Sabsi Bahar** **£13.95**

King prawns, stir fried with capsicum, tomatoes and bindi in a mixture of aromatic Indian spices.

## **Tandoori King Prawn Masala (N)** **£13.95**

Charcoal grilled king prawns, cooked with a special unique masala sauce with ground nuts, peanuts and almonds.

## **Prawn Biryani (N)** **£11.95**

Stir fried prawns, cooked with special basmati rice, herbs and spices, flavoured with nuts, cashew nuts and sultanas, served with a vegetable curry.

## **King Prawn Biryani (N)** **£13.95**

Stir fried king prawns, cooked with special basmati rice, herbs and spices, flavoured with nuts, cashew nuts and sultanas, served with a vegetable curry.

## **Grilled Garlic Tandoori King Prawns** **£14.95**

Served with salad.

## **Prawn Madras** **£9.95**

Prawns, cooked with strong spices.

*The finest fish available, unless specified, served as fillets, to produce a unique choice of main course.*

## **Salmon Jalfrezi** **£10.95**

Fillet of salmon in a terrific, hot and spicy sauce of green chillies, capsicum, onions and tomatoes.

## **Karai Salmon** **£10.95**

Fillet of salmon, cooked in the Karai with green chillies, fresh ginger, garlic, tomatoes, onions and capsicum.

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# chef's recommendations...

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## **Hariali** **£9.50**

Lean chicken breast, marinated and cooked with fresh crushed garlic, ginger, green chillies, coriander, pinch of sugar, cream and spinach, a dish of distinctive colour, hence the name Hariali (green).

## **Nawabi (N)** **£9.50**

Tender pieces of chicken breast, marinated and cooked in a wonderful subtle mango flavoured creamy sauce with ground nuts, peanuts and almonds – mild to medium strength.

## **Exclusive Lamb Shanks** **£14.95**

A special cut of spring lamb, cooked in a traditional manner as to preserve the flavour and authenticity of the dish, a dish full of flavour, pleasantly aromatic and of medium strength, served with fragrant basmati rice and all the trimmings.

## **Exclusive Chicken Breast (on the bone)** **£14.95**

A special cut of spring chicken, cooked in a traditional manner as to preserve the flavour and authenticity of the dish, a dish full of flavour, pleasantly aromatic and of medium strength, served with fragrant basmati rice and all the trimmings.

## **Zaffron King Prawns** **£16.95**

King prawns, cooked with a special blend of appropriate spices, aromatic saffron and fresh herbs, served with basmati rice, brinjal bhaji, crispy okra, etc.

## **Mushori (Chicken or Lamb)** **£9.50**

Bhuna-style with red lentils, tomatoes and capsicum – medium spiced, served in a special thick sauce.

## **Satkora (Chicken or Lamb)** **£9.50**

Bhuna-style, cooked with citrus fruit, giving it a unique flavour – medium spiced.

## **Gosht Kata Masala** **£14.95**

Diced, deboned lamb, braised in golden brown sliced onions, ginger, garlic and ground garam masala, prepared in a thick sauce – medium hot, served with rice and vegetable side dish.

## **King Prawn Jhinga** **£15.95**

Tiger king prawns, cooked with olive oil, garlic, peppers, mango chutney and chef's own spices, garnished with Indian marrow and served with rice and vegetable side dish.

## **Thali Non-Vegetable** **£15.95**

Served with chicken tikka masala, lamb bhuna, bombay potatoes, onion bhaji, pilau rice and nan bread.

## **Exclusive Lamb Chops** **£13.95**

On the bone lamb, marinated in spices overnight, then stir fried with lightly spiced onions and peppers, served on a sizzler.

## **Thali Tandoori** **£16.95**

Sheek kebab, tandoori king prawns, chicken tikka, lamb tikka, chicken tikka masala, pilau rice and keema nan.

## **Tandoori Mixed Grill** **£11.95**

Tandoori chicken, chicken tikka, sheek kebab, tandoori king prawns and lamb tikka, served with a green salad and mint sauce.

## **Staff Meat Curry** **£13.95**

Chicken or lamb on the bone, a traditional homemade Bangladeshi dish full of flavour.

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# duck dishes...

## **Hansh Jalfrezi** **£11.95**

Cooked in fresh ground spices with tomatoes, green peppers, green chillies and capsicum, served on a sizzler.

## **Chot Poti Hansh** **£11.95**

Medium hot dish, cooked with garlic, green chillies and potatoes.

## **Jal - Jhool - Hansh** **£11.95**

Breast of duck, cooked in a spicy sauce, a traditional Bengal curry – very hot!

## **Imlidar Misti Hansh** **£11.95**

Lean slices of duck breast, cooked with tomatoes and honey in a mild cream sauce.

## **Roshuni - Hansh** **£11.95**

Bhuna-type of curry, cooked with specially prepared spices with generous use of garlic, green peppers and fresh herbs.



# balti dishes...

*These genuine and authentic dishes have been cooked with an exotic collection of herbs, spices and a touch of minced lamb, distinctively blended in the traditional way of the Punjab and Northwest Pakistan. We carefully select and freshly grind spices to give each dish its unique taste. Balti dishes are cooked and served in an Indian wok (balti), which enhances the flavour and aroma of this type of cuisine.*

## **Mixed Balti** **£14.95**

## **Balti Garlic Chicken Saag** **£12.95**

## **Balti Chicken** **£12.95**

## **Balti Special Garlic Chicken** **£12.95**

## **Balti Chicken Tikka** **£12.95**

## **Balti Special Garlic** **£12.95**

## **Chicken Tikka**

## **Balti Chicken Chilli** **£12.95**

## **Balti Lamb** **£12.95**

## **Balti Tandoori King Prawns** **£14.95**

## **Balti Garlic Tandoori** **£14.95** **King Prawns**

*Balti dishes are served with a plain nan.*

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# vegetarian...

# sundries...

*These can be served as a main dish or side dish.*

	<i>main dish</i>	<i>side dish</i>
<b>Saag Paneer</b> Spinach and cheese.	<b>£6.95</b>	<b>£4.25</b>
<b>Bindi Bhaji</b> Tender okra, stir fried with herbs and spices.	<b>£6.95</b>	<b>£4.25</b>
<b>Aloo Gobi</b> Fresh cauliflower and potatoes, cooked with medium spices.	<b>£6.95</b>	<b>£4.25</b>
<b>Mushroom Bhaji</b> Fresh mushrooms, moistly cooked with onions.	<b>£6.95</b>	<b>£4.25</b>
<b>Saag Bhaji</b> Fresh spinach with garlic and onions.	<b>£6.95</b>	<b>£4.25</b>
<b>Bombay Aloo</b> Spicy, hot potatoes.	<b>£6.95</b>	<b>£4.25</b>
<b>Saag Aloo</b> Fresh spinach, cooked with potatoes.	<b>£6.95</b>	<b>£4.25</b>
<b>Tarka Dall</b> Lentils, flavoured with garlic.	<b>£6.95</b>	<b>£4.25</b>
<b>Vegetable Curry</b> Mixed vegetables in a medium, spicy sauce.	<b>£6.95</b>	<b>£4.25</b>
<b>Raita</b> Cultured yoghurt and herbs with cucumber or banana.		<b>£1.50</b>
<b>Thali Vegetable</b> Served with a vegetable curry, bindi bhaji, tarka dall, aloo gobi, boiled rice and a chapati.		<b>£13.95</b>
<b>Vegetable Biryani (N)</b> Stir fried vegetables, cooked with special basmati rice, herbs and spices, flavoured with nuts, cashew nuts and sultanas, served with a vegetable curry.		<b>£9.95</b>

<b>Plain Nan</b> Leavened bread made from fine flour.	<b>£2.95</b>
<b>Tikka Nan</b> with spicy chicken tikka.	<b>£3.25</b>
<b>Keema Nan</b> with spiced minced lamb.	<b>£3.25</b>
<b>Garlic Nan</b> with garlic.	<b>£3.25</b>
<b>Peshwari Nan (N)</b> Stuffed with ground nuts, peanuts, almonds and sultanas.	<b>£3.25</b>
<b>Stuffed Paratha</b> Leavened wholewheat bread with vegetables, topped with butter.	<b>£2.95</b>
<b>Cheese Nan</b> Stuffed with grated cheese.	<b>£3.25</b>
<b>Plain Paratha</b> Leavened wholewheat bread with butter.	<b>£2.95</b>
<b>Chapati</b> Made with wholewheat flour.	<b>£1.50</b>
<b>Plain Chips</b>	<b>£2.95</b>
<b>Spicy Chips</b>	<b>£3.10</b>
<b>Poppadoms</b>	<b>£0.80</b>
<b>Assorted Pickles</b> Lime, mango, onion.	<b>(each) £0.75</b>
<b>Full Pickle Tray</b>	<b>£2.50</b>
<b>Rice</b> Choices below:	
Vegetable	<b>£3.75</b>
Keema	<b>£3.75</b>
Garlic	<b>£3.75</b>
Keema	<b>£3.75</b>
Boiled	<b>£3.35</b>
Onion	<b>£3.75</b>
Mushroom	<b>£3.75</b>
Egg	<b>£3.75</b>
Pilau	<b>£3.35</b>

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# english dishes...

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## Sirloin Steak

£13.95

Served with chips, peas and peppers.

# children's menu...

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## Fish Fingers

£5.95

Fish fingers served with salad, chips and tomato ketchup.

## Chicken Nuggets

£5.95

Battered chicken nuggets, served with salad, chips and tomato ketchup.

## Butter Chicken

£6.95

served with rice or chips.

## Chicken Tikka Masala (N)

£6.95

with ground nuts, peanuts, almonds and coconut,  
served with rice or chips.



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# GRANDÉ BANQUET

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Arvelli will turn your party into our party!

We cater for special occasions, weddings and corporate events

## SET PARTIES from £24.95

Poppadoms and Chutney



Mixed Starter

(Selection of 3)



Extensive Choice of Main Courses

(Please ask for details)



Including Rice/Nan Bread

(Please ask for details)

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# special guest set meal

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Arvelli offers a new and exciting Indian fine dining experience. This unforgettable 'Set Meal' is reserved for that special occasion you want to make really memorable.

The restaurant offers an exceptional choice of dishes for your party, all prepared with exotic spices, cooked using traditional techniques. These are prepared by chefs that originate from India to offer our customers a mouthwatering menu.

**Selection of homemade starters, pasanda, nawabi, staff curry and traditional homemade Bangladeshi fish dishes, served with rice and nan bread.**

**Dessert and Coffee**

**Price per person - £29.95**

*Available for 10 people or over – pre orders only*

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