

THE YORK

- P U B L I C H O U S E -

Curry & Craft Quiz Night

£18 for any of the following with a drink !

Panner Khurchan (v)

Crumbled paneer cooked with spices.

Karobar Butter Chicken (gf)

Chicken tikka in a velvety tomato and butter sauce.

Railway Lamb (gf)

Lamb curry with potatoes, a robust British-Indian dish.

Goan Pork Cheek Vindaloo (gf)

Farmed pork, todi vinegar.

Prawn Moilee (gf)

A light and fragrant coconut prawn curry from south India.

(served with A choice of Jeera Rice or malabar paratha)

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Jackfruit & Peas Biryani, Raita (v) (gfo)

An incredibly interesting and flavorful vegetarian biryani.

Chicken Tikka Biryani, Raita (gfo)

Flavors of chicken tikka are combined with fragrant basmati rice.

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Dosa / Uttapam (South Indian Specialties) (gf)

Crispy rice and lentil pancakes, served with sambhar, coconut chutney, and roasted tomato chutney

Masala Dosa (m)

Chicken Chettinad Dosa (m,d)

Lamb Roast Dosa (m)

Jackfruit Uttapam (m)

Drinks:

Pint of: Three Swords, Virtuous, Kirkstall Pilsner, Virtuous Low Alcohol.

Pint of: Pepsi, Diet Pepsi, Pepsi Max, or Lemonade.

175ml Glass of Wine: House White, House Red, or House Rosé.

*** £2 SUPPLEMENT**

(V) vegetarian **(GF)** gluten free **(GFO)** gluten free option available

Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens. All fried items are cooked in same fryer and will contain traces of various allergen. Please speak to a member of staff for allergy information.