

THE YORK
- PUBLIC HOUSE -



KAROBAR
INDIAN KITCHEN

THEYORKSHEFFIELD / KIRKSTALL BREWERY

WWW.THEYORKSHEFFIELD.CO.UK / WWW.KIRKSTALLBREWER.COM

FESTIVE MENU

2 COURSES FOR £28 / 3 COURSES FOR £32

INCLUDES 125ML OF HOUSE WINE, PINT OF KIRKSTALL PILSNER OR THREE SWORDS

(v) Vegetarian

(ve) Vegan

(gf) Gluten free

(gfo) Gluten free option

(g) Gluten

(cr) Crustacean

(e) Egg

(c) Celery

(p) Peanuts

(f) Fish

(d) Dairy

(m) Mustard

(mo) Mollusc

(so) Soya

(n) Nuts

(se) Sesame

(su) Sulphur

(lu) Lupin

APPETISERS

Tandoori Baked Avocado Salad (v) (gf) (d) (su)

Warm, spiced avocado with
crisp greens & lemon vinaigrette

Fish & Pink Prawn Amritsari (f) (d) (cr) (su)

Batter fried fish & pink prawn
served with dill yoghurt

Chicken Wings 65 (m)

Crispy, spicy south Indian-style
chicken wings

Beetroot Tikki, Tadka Yoghurt (v) (d)

Spiced beetroot patties are pan-
fried to perfection & served with
a traditional tadka yoghurt

Chicken Chettinad Uttapam (m) (d)

A thick, savoury pancake
topped with a fiery Chicken
Chettinad masala, served with
coconut chutney

MAINS

*Served with a choice of rice
or Malabar paratha*

Goan Pork Cheek Vindaloo (gf)

Farmed pork cooked with todi
vinegar & Goan spices

Chicken Makhani (n) (m) (d)

Chicken tikka in a flavourful
tomato & cashew nut gravy

Prawn Moilee (cr) (m)

A light & fragrant coconut prawn
curry from South India

Jackfruit & Broccoli Pepper Fry (v) (m)

A bold, vegetarian stir-fry
featuring tender jackfruit and
crisp broccoli tossed in a fiery,
South Indian-inspired blend

*Served with vegetables., Nihari
gravy & a Yorkshire pudding*

Paneer Sizzler (v) (d) (m)

Cubes of paneer in a spicy tikka
masala, served on a hot sizzling
platter with sautéed onions, bell
peppers & other vegetables

Honey Glazed Tandoori Chicken (d) (m)

Tender chicken legs marinated
in a smoky tandoori spice mix
& roasted, then finished with a
sweet honey glaze

Keralan Salmon Pollichathu (m)

Salmon marinated in a zesty
blend of South Indian spices
& coconut, then wrapped in a
banana leaf & steamed

DESSERT

Gulab Jamun with Old Monk Rum Rabri (d) (n)

Warm milk dumplings
meeting a chilled,
creamy rabri spiked
with the dark, caramel
kick of Old Monk rum

Carrot Halwa & Vanilla Icecream (v) (gf) (d) (n)

Warm, buttery
grated carrot pudding
slowcooked in milk
and cardamom,
served alongside
a melting scoop of
velvety vanilla bean
ice cream

Chocolate Fondant, Pistachio Kulfi & Gulkand (gf) (d) (e) (so) (n)

Warm chocolate
fondant with a gooey
centre. It is served
alongside a scoop
of pistachio kulfi, a
creamy Indian ice
cream