

starters

♥ = Healthy Option. Minimal oil and salt used.

γ = Suitable for Vegetarians.

Ⓝ = Contains Nuts.

Speciality Starters

Agra Palace Platter £6.95

An array of chicken tikka, lamb tikka, sheek kebab, vegetable samosa and onion bhajee.

Tandoori Medley £5.95

An array of succulent chicken tikka, tender lamb tikka, flavoursome sheekh kebab and tandoori lamb chop.

Vegetarian Milloni γ £4.75

A combination of aloo kofta, vegetable somosa, onion bhaji and paneer tikka.

Lamb Kabli £4.50

Tender lamb cooked with chick peas in a tomato based sweet and sour sauce then served on a batura bread.

Chicken Kabli £4.25

Diced chicken cooked with chick peas in a tomato based sweet and sour sauce then served on a batura bread.

Tawali Kebab £5.95

Marinated chicken, lamb and sheekh kebab stir fried with green and red pepper, onions, sliced mushroom, coriander and tamarind sauce and served on a sizzling platter.

Massalla Puri £4.25

Mild Chicken Tikka Massalla served on a buttery and thin paratha.

Tandoori Lamb Chops £5.95

Tandoori style spicy lamb chops, cooked on a skewer.

Seabass Biran £5.50

Sea bass fillet lightly spiced then pan fried. Garnished with onions and peppers.

Chicken

Chicken Shashlick ♥ £4.95

Succulent chicken pieces, onions, green peppers and tomato cooked on a skewer in the tandoori oven.

Chicken Pakora £3.50

Succulent chicken pieces in spicy batter & deep fried.

Chicken Tikka Chaat Puri £3.95

Marinated chicken breast with onions, tomato and cucumber with various spices and chaat massalla, served on a puri.

Murgh Malai Tikka £3.95

Bite size marinated chicken tikka and paneer pieces pan fried with tandoori spices, coriander and lemon juice, infused with cheese.

Chicken Tikka ♥ £3.75

Tandoori Chicken ♥ £3.75

Lamb

Lamb Shashlick ♥ £5.25

Tender lamb pieces, onions, green peppers and tomato cooked on a skewer in the tandoori oven.

Lamb Tikka Chaat Puri £4.25

Marinated lamb cooked with onions, tomato, cucumber, various spices and chaat massalla, served on a puri.

Sheek Kebab £3.25

Shami Kebab £3.25

Spicy lamb mince discs flavoured with garlic, ginger and coriander cooked on a traditional 'Tawa'.

Lamb Tikka £4.25

Keema Somosa £3.25

Seafood

- King Prawn Tandoori** ♥ £6.50
King prawns marinated with spices, ginger, garlic and lemon juice, skewered and roasted in the tandoor. Three large king prawns in portion.
- King Prawn Puri** £5.75
King prawns cooked with onions, garlic and spices in a medium strength sauce and served on puri.
- Prawn Puri** £4.50
Prawns cooked with onions, garlic and spices in a medium strength sauce and served on thin deep fried bread.
- Machlee Tandoori** (May contain bones, please be aware) £4.95
Cod pieces marinated with various spices, ginger, lemon juice and mustard oil.
- Machlee Pakora** (May contain bones, please be aware) £4.95
Lightly spiced cod pieces deep fried in batter.
- Turmeric Salmon Biran** £5.95
Salmon fillets marinated with turmeric, lemon juice, ginger, spices then pan fried.
- Zafrani Jhinga** £5.75
Marinated king prawns cooked in the tandoor then pan fried with an array of spices, tamarind & coriander.
- Prawn Cocktail** £3.95

Vegetarian

- Garlic Mushroom** ✓ £3.25
Fresh mushroom wedges pan fried with garlic paste.
- Mushroom Puri** ✓ £3.25
Button mushroom slices cooked with onions and tomato in a medium spiced sauce, served on puri.
- Paneer Tikka** ✓ ♥ £3.50
Indian cheese cubes marinated with tandoori spices and cooked in the tandoor.
- Onion Bhaji** ✓ £3.25
- Vegetable Somosa** ✓ £3.25

tandoorimaincourses

All these dishes are served with side salad and yoghurt mint sauce

- Chicken Tikka** ♥ £7.50
Tender chicken breast pieces marinated in various spices, skewered and roasted in the tandoor.
- 1/2 Tandoori Chicken** ♥ £7.50
On the bone chicken leg and breast marinated in tandoori spices, skewered and roasted in the tandoor.
- Chicken Shashlick** ♥ £9.95
Succulent marinated chicken pieces, onions, green peppers and tomato cooked on a skewer in the tandoori oven.
- Hasina Shashlick** ♥ £10.95
Marinated chicken and lamb pieces, onions, green peppers and tomato cooked on a skewer in the tandoori oven.
- Lamb Shashlick** ♥ £10.50
Tender marinated lamb pieces, onions, green peppers and tomato cooked on a skewer in the tandoori oven.
- Lamb Tikka** ♥ £8.50
Lamb fillets marinated with herbs and spices roasted on a skewer in the tandoori oven.
- King Prawn Tandoori** ♥ £12.95
King prawns marinated with spices, ginger, garlic and lemon juice, skewered and roasted in the tandoor. Six large king prawns in portion.
- Agra Tandoori Mixed Grill** £12.95
An array of succulent chicken tikka, spicy tandoori chicken, tender lamb tikka and flavoursome sheekh kebab. Served with naan and mixed vegetable curry.

agra signature dishes

Sylheti Murgh or Lamb **NEW** £8.95

Strips of chicken or lamb cooked with onions, green peppers, red peppers, whole green chillies and sliced shatkora infused with chef's own spice selection, served slightly hot.

Lamb Chops Bahar **NEW** £9.95

Tender marinated lamb chops cooked with onions, ginger, peppers, tomato and coriander seeds. A medium spiced dish garnished with spring onions and fresh coriander.

Podina **NEW** £8.95

Chicken or lamb cooked with onions, red peppers, tomato and chopped mint leaves cooked to a medium spiced flavour.

Jaflongi Murgh **NEW** £8.95

Chicken breast pieces cooked with roasted red peppers, cumin and coriander seeds a hint of mustard then infused with chef's own spice mix.

Lamb Acharwalla £8.95

Tender lamb pieces cooked with onions, garlic and ginger then simmered with a selection of authentic pickles and pickling spices.

Murgh Manchurian £8.95

Tender chicken strips, julienne peppers and onions, fresh coriander cooked with numerous spices in a tandoori massalla sauce.

Acharee Murgh £8.95

Diced pieces of Chicken Tikka, cooked with onions, tomato puree, fresh tomato, pickling spices in a sweet and sour succulent sauce garnished with fried mushrooms and onions.

Murgh Kandhari £8.95

Tandoori chicken strips and boiled egg cooked with onions, minced lamb, garlic, tomato, selected spices in a medium strength sauce.

Lamb Hyderabad £8.95

Tender marinated lamb pieces cooked with chopped onions, mustard seeds, and birdseye chilli in a slightly hot and tangy sauce, garnished with fried onions, red pepper and garlic.

Jaipuri Jeera Murgh £8.95

Marinated chicken barbecued in the tandoor then cooked with shahi jeera, fried mushrooms, capsicum and onions in a thick spicy sauce.

Chicken or Lamb Naga £8.95

Roasted garlic cloves, onions, tomato, coriander and naga chilli (officially the hottest chilli in the world!) toned down to give a distinctive, aromatic flavour. A throat warming dish for lovers of hot and spicy dishes.

Murgh or Lamb Dalcha £8.95

Marinated chicken or lamb cooked with sliced lemons, sliced peppers, tomato and coriander then served upon a garlic lentil sauce.

Garlic Tikka Murgh £8.95

Tender marinated breasts of chicken cooked with sliced garlic, onions, green peppers, herbs and spices and fresh coriander.

Korai Murgh £8.50

Tender marinated chicken breast cooked with onion, tomato, garlic, ginger, green chilli, spices then simmered in a cast iron korai (wok).

Chasni Tikka £8.50

A popular South Indian dish which is prepared with marinated chicken in a sweet and sour tasting sauce using onions, garlic and lime juice.

Sarso Murgh £8.95

Succulent marinated chicken cooked with chopped onions, coriander, mustard, selection of ground spices and mustard seeds to create a spicy aromatic curry.

Anaroshi Lamb £8.95

Tender lamb cooked with onions, tomato, coriander, chopped pineapple, mixed array of spices and garam massalla. Garnished with fried onions and served medium or slightly hot, please specify.

Chicken or Lamb Shatkora £8.95

Cooked with chopped onions, coriander, ground spices and sliced Bangladeshi citrus papeda to create the traditional and very popular Bangladeshi dish, highly recommended.

agraspecialities

GINGER MASSALA

Grated root ginger, onions, tomato, fresh coriander, herbs and spices cooked in a spicy massalla sauce.

SAAG PANEER ♥

Spinach leaves (Saag) and Indian cheese (Paneer) cooked with onions, garlic, tomato, fresh coriander in a medium sauce.

CHILLI MASSALA

Fresh green chillies, onions, tomatoes, garlic, fresh coriander are used to acquire a hot, but tasteful flavour.

JALFREZI

Onions, green peppers, tomato, garlic, ginger and an array of spices cooked in a succulent sauce (Medium or hot please specify).

REZALLA

Fresh mushrooms and sliced potatoes cooked with, onions, garlic, ginger, and selected spices in a rich sauce

TAWAH

Tawah dishes are cooked and served on a 'Tawah' (sizzling platter). Onions, fresh garlic, coriander, spring onions, garam massalla, selective herbs and spices are used to create a special flavour.

All of the above dishes are priced as follows:

Chicken	£7.50
Lamb	£7.95
Prawn	£7.95
King Prawn	£10.95
Vegetable ♡	£6.95

TIKKA MASSALA (Medium)

This dish is cooked with onions, tomato, mince meat, herbs and spices, fresh coriander and cream to give a rich spicy flavour.

Chicken	£7.50
Lamb	£7.95

biryani N

An elegant rice dish cooked with sultanas, almonds and basmati rice, flavoured with cardamom, cinnamon and pure ghee. A separate vegetable curry is included to compliment this dish.

Agra Special Biryani	£10.95
Marinated chicken, lamb and king prawns	
Chicken Tikka Biryani	£8.95
Lamb Tikka Biryani	£9.95
Chicken Biryani	£8.50
Lamb Biryani	£8.95
Vegetable Biryani ♡	£7.95
Prawn Biryani	£8.95
King Prawn Biryani	£10.95

mildishes N

Butter Chicken N £7.95

Chicken Tikka cooked in a rich creamy sauce, created by the mixture of fresh cream, herbs, yoghurt and mango.

Chicken or Lamb Badam Passanda N £7.95

Chicken or lamb tikka cooked with crushed cashew nuts, crushed almonds, in a creamy sauce, garnished with pistachio nuts.

TIKKA MASSALA (Mild) N

Ground almonds, coconut, fresh cream and mild spices to create the popular nations favourite dish.

Chicken £7.75

Lamb £7.95

KORMA N

A very mild curry created by using milk, cream, sultanas, desiccated coconut, almond, mild herbs and spices giving a very rich creamy taste.

Chicken £7.25

Lamb £7.95

Chicken Tikka £7.95

Vegetable V £6.95

fishspecials

Extra preparation time should be allowed for all fish special dishes.

(May contain bones, please be aware)

Machlee Tandoori £9.95

Cod pieces marinated with various spices, ginger, garlic, lemon juice, mustard oil.

Machlee Malabar £10.95

Cod pieces and king prawns marinated with various spices, ginger, lemon juice, and mustard oil, pan fried and cooked in a tangy sauce with onions, green peppers and tomato.

Salmon Jhulli £11.95

Salmon fillets marinated with turmeric, lemon juice, ginger and mild spices, pan fried and then simmered in a onion and tomato sauce.

Goan Jhinga N £10.95

Juicy whole king prawns cooked with onions, tomato, grated coconut and garnished with fried onions, peppers and aubergines.

Tenga Seabass £12.95

Popular Bangladeshi sweet and sour fish dish cooked with seabass fillets, onions, coriander, selective spices in tomato rich gravy, tempered with mustard seeds and curry leaves. Served with spinach and spiced potatoes.

Tiger Chingri NEW £9.95

Succulent tiger prawns sautéed with onions, curry leaves, mustard seeds and mustard oil, simmered in garlic scented tomato gravy.

Jhinga Shatkora NEW £10.95

Jumbo king prawn cooked with onions, cherry tomatoes, fresh coriander and a slices of Bangladeshi citrus shatkora. Highly recommended.

Machlee Komla Jhool NEW £10.95

Marinated fish pieces pan fried then cooked in a bhoona style sauce infused with shredded tangerine peel and cherry tomato a traditional Bangladeshi fish dish.

traditional dishes

DUPIAZA

A maximum quantity of diced onions cooked with a selection of fresh herbs and spices, medium strength.

BHOONA

Finely chopped onions, tomatoes cooked with various herbs and spices to create a medium strength flavour.

PATHIA

A sour and hot curry created by the maximum use of tomato puree, fresh tomato, onions, red chilli and selected herbs and spices.

DANSAK

A medium to hot strength curry cooked with lentils, selection of herbs and spices and pineapple chunks.

MADRAS

A hot and spicy dish prepared with dozens of herbs and spices, red chilli and fresh coriander.

VINDALOO

A fabulously rich and fiery dish created by the extensive use of red chilli, strong spices and fresh coriander.

ROGAN JOSH

A medium strength dish cooked with onions, herbs and spices, garnished with a maximum quantity of freshly cooked tomatoes.

SAAG

A medium spiced dish cooked with onions, garlic, ginger, and a generous amount of spinach leaves.

All of the above dishes are priced as follows:

Chicken	£6.95
Lamb	£7.50
Prawn	£6.95
King Prawn	£9.95
Chicken Tikka	£7.25
Vegetable ✓	£6.50

vegetarian selection ✓

Also available for main course £3.20 extra

Sabzi Hindustani ✓	£3.75
Okra, aubergines, chick peas, green peppers, onions cooked with fresh coriander.	
Aloo Mottar ✓	£3.30
Spicy potatoes & peas cooked with onions, fresh coriander, tomato selected spices.	
Mushroom Piaz ✓	£3.30
Sliced mushrooms with diced onions, tomato, tempered cumin seeds, lightly spiced.	
Sabzi Bhoona ✓	£3.30
Mixed vegetables cooked with onions, tomato, fresh coriander and selected spices	
Sarso Baingon ✓	£3.30
Baby aubergines fried with mustard seeds, onions, tomato and spices.	
Bindi Piaz ✓	£3.30
Okra cooked with diced onions, tomato, tempered cumin seeds and lightly spiced.	
Chana Aloo ✓	£3.30
Chick peas and diced potatoes, cooked with onions and selected spices.	
Bombay Aloo ✓	£3.30
Spicy potatoes cooked with onions fresh coriander, tomato & a selection of spices.	
Mottar Paneer ✓	£3.30
Indian cheese cubes and peas.	
Tarka Dhall ✓	£3.30
Lentils with fried garlic.	
Dhall Navratan ✓	£3.30
Lentils with fried garlic & seasonal vegetables.	
Paneer Palak ✓	£3.30
Indian cheese and spinach stir fry.	
Aloo Palak ✓	£3.30
Potato and spinach cooked with onions, fresh coriander and a selection of spices.	

baltidishes

Chopped onions, green peppers, ginger, garlic and a selection of spices are cooked and served with a choice of meat in the Balti dish.

(For an extra bite ask for green chillies to be added).


Agra Special Balti	£9.95
Chicken tikka, lamb tikka, king prawns and mushroom.	
Chicken Balti	£6.95
Chicken Tikka Balti	£7.25
Chicken & Mushroom Balti	£7.50
Chicken Jalfrezi Balti	£7.75
Chicken Tikka Massalla Balti	£7.75
Lamb Balti	£7.50
Lamb Tikka Balti	£7.95
Lamb & Mushroom Balti	£7.95
Lamb Jalfrezi Balti	£7.95
Prawn Balti	£7.50
Prawn Pathia Balti	£7.95
King Prawn Balti	£9.95
King Prawn Saag Aloo Balti	£10.95
Vegetable Balti 	£6.95

Any other type of Balti can be prepared on request

englishdishes

Scampi Served with salad and fries	£8.95
Omelette (various) Served with salad and fries.	£8.95

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bread

Plain Nan 	£2.20
Ginger Nan 	£2.50
Garlic Nan 	£2.50
Garlic Coriander Nan 	£2.75
Keema Nan	£2.75
Peshwari Nan  	£2.75
Keema Cheese Nan	£2.95
Chilli Cheese Nan 	£2.95
Garlic Cheese Nan 	£2.95
Cheese & Onion Nan 	£2.95
Mint and Garlic Nan 	£2.75
Tikka Nan	£3.25
Paratha 	£2.10
Tandoori Roti  	£2.10
Chapatti  	£1.50

ricedishes

Boiled Rice  	£2.20
Pilau or Fried Rice 	£2.50
Mushroom Pilau Rice 	£2.95
Keema Pilau Rice	£2.95
Agra Special Rice	£3.95
<small>Chicken, peas and mushroom.</small>	
Peshwari Fried Rice  	£2.95
Tikka Pilau	£3.25
Mottar Pilau  <small>Peas & chick peas</small>	£2.95
Lemon Fried Rice	£2.95

sundries

Chips 	£2.40
Green Salad 	£1.95
Raita 	£1.20
Cucumber Raita 	£1.50
Onion Raita 	£1.50
Papadom 	£0.70
Spiced Papadom 	£0.80
Chutney Tray  <small>per person usage</small> <small>Mango chutney, mint yoghurt and onion salad</small>	£0.70
Pickle Tray  <small>per person usage</small> <small>Lime, chilli and mixed pickle</small>	£0.70

bartariff

Wine by the glass (187ml)

White Wine Spritzer (Soda or Lemonade)	£3.95
Chardonnay	£3.75
Sauvignon Blanc	£3.75
White Zinfandel	£3.75
Pinot Grigio	£3.75
Prosecco (200ml)	£5.75
Merlot	£3.75
Shiraz	£3.75
Rioja	£4.95

Draught Beers

Carling	Half £1.80	Pint £3.50
Cobra Premium Lager	Half £1.90	Pint £3.60
Tetley Smoothflow Bitter (440ml Can)		£2.95
Guinness Surger (520ml Can)		£3.50

Bottle

Bangla Lager (330ml)	Alc% 5.0	£3.20
Kingfisher Lager (330ml)	Alc% 5.1	£3.20
Budweiser (330ml)	Alc% 5.0	£3.20
Peroni Nastro Azzuro	Alc% 5.1	£3.20
Strongbow Cider (275ml)	Alc% 5.3	£2.95
Woodpecker Cider (275ml)	Alc% 3.5	£2.95
Magners Cider (330ml)	Alc% 4.5	£3.20
Kopparberg (500ml)	Alc% 4.0	£3.75
WKD Blue (275ml)	Alc% 5.0	£3.20
Smirnoff Ice (275ml)	Alc% 5.5	£3.20

Aperitifs

Cinzano Bianco, Martini (dry or sweet), Taboo	£2.70
Dubonnet, Campari, Pimms No1, Archers	£2.70

Spirits (25ml)

Gin, Smirnoff Vodka, Bacardi, Pernod	£2.70
Famous Grouse Whisky	£2.70
Jameson Whisky	£2.70
Captain Morgan, Southern Comfort	£2.70
Malibu	£2.70
Jack Daniels	£2.70
Bombay Sapphire	£2.70

Liqueurs (25ml)

Bailey's Irish Cream (50ml)	£3.95
Ameretto	£2.70
Tia Maria, Cointreau, Drambuie	£2.70
Grand Marnier, Sambucca	£2.70
Tequila	£2.70

Cognac (25ml)

Martell	£2.70
Hennessey XO	£6.75
Macallan Malt Whisky	£3.95

Port

Cockburn's Ruby Port	£2.70
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Soft Drinks

Pepsi, Lemonade, Diet Pepsi	Pint £3.20	£1.70
Coca Cola, Diet Coke (330ml Glass Bottle)		£2.40
Tonic Water, Ginger Ale		£1.70
Soda Water, Bitter Lemon		£1.70
Fruit Juice: Orange/Pineapple/Apple		£1.70
J20 (Orange & Passionfruit)		£2.40
Still / Sparkling Mineral Water (250ml)		£1.70
Still / Sparkling Mineral Water (750ml)		£3.80
Mixer		£0.90

winelist

Bin No	Taste Guide		Origin	Price
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House Wines

- | | | | | |
|---|---|--|--------|--------|
| 1 | 3 | Marcel Hubert Medium Dry White
Made from specially selected white grape varieties, this is a soft, medium dry wine with a fresh and lively finish. | France | £10.95 |
| 2 | 2 | Marcel Hubert Dry White
Specially selected white grapes go into this smooth, crispy, appley wine. | France | £10.95 |
| 3 | B | Marcel Hubert Red
A hearty wine, mellow and rounded, with lots of fruit and southern warmth. | France | £10.95 |

Champagne

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|---|---|--|--------|---------|
| 4 | 1 | Paul Langier Brut
Paul Langier Brut is a top cuvee blended with pinot noir, pinot meunier & chardonnay. A stylish dry wine ripe fruit and a biscuity finish. | France | £24.95 |
| 5 | 1 | Moet et Chandon Brut NV
Still the 'classic' Champagne. Very popular and from a vintage champagne house. | France | £46.95 |
| 6 | 1 | Dom Perignon
One of Champagne's most outstanding wines-refined and subtle with a satisfying palate | France | £170.00 |

Sparkling Wine

- | | | | | |
|---|---|--|-------|--------|
| 7 | 2 | Martini Asti
Rich and subtle aromatic harmony of aromas and taste with notes of pear, green apple and peach. | Italy | £16.95 |
| 8 | 2 | Prosecco
Bright straw yellow in colour and fine bouquet, beautifully fruity. | Italy | £19.95 |

Rose Wines

- | | | | | |
|----|---|---|----------|--------|
| 9 | 4 | Mateus Rose
A very popular, slightly sweet Rose in the classic Mateus bottle. | Portugal | £12.95 |
| 10 | 3 | Millevini Pinot Grigio Blush
Bright with light raspberry and strawberry fruit. Some residual sweetness but with crisp, balancing acidity. | Italy | £14.95 |
| 11 | 4 | Blossom Hill, White Zinfandel
This delicate, medium rose is perfect anytime as an aperitif or with spicy dishes. | USA | £11.95 |

Wine Development Board Taste Guide Codes

Red wines are coded from A ~ E as follows:

A ~ easy, undemanding and quaffable wines.

E ~ big, concentrated wines with depth and fullness.

White wines are coded from 1 ~ 9 as follows:

1 ~ dry 9 ~ very sweet

WINES SUBJECT TO AVAILABILITY, A SUITABLE ALTERNATIVE MAY BE OFFERED

Bin No	Taste Guide		Origin	Price
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White Wines

12	2	Brancott Estate Sauvignon Blanc	New Zealand	£16.95
		Ripe gooseberry & tropical fruits. Refreshing acidity makes it a good food companion.		
13	2	Casa Defra Pinot Grigio Delle Venezie	Italy	£12.95
		Our flagship Pinot Grigio, a beautifully light, vibrant Pinot Grigio to be appreciated for its zesty, citrus character & refreshing quality with a 12% ABV.		
14	3	Cuvee Jean Paul Gascogne Blanc De Blanc Sec	France	£13.95
		Made with quality Colombard and Ugni Blanc grapes, this is a deliciously fresh wine with a fragrant nose, zesty flavours and invigorating finish.		
15	3	Grand Cape Chenin Blanc	South Africa	£12.95
		Crisp yet tropical fruit flavours. A fresh, dry Chenin displaying intense floral and zippy citrus aromas. Succulent tropical fruit shows on the palate but it is well balanced by crisp acidity.		
16	2	Jacobs Creek Chardonnay	Australia	£11.95
		Attractive tropical fruit flavours complimented by subtle toasty oak.		
17	2	Chablis	France	£23.95
		Dry clean, refreshing and fruity - a truly wonderful Chablis.		

Red Wines

18	D	Las Montanas Cabernet Sauvignon 2009	Chile	£14.95
		A smooth and easy drinking wine packed with ripe blackcurrant flavour with a warming peppery finish.		
19	C	Rioja De Alto Amo	Spain	£15.95
		A modern interpretation of Rioja. Beautifully balanced with succulent red berry fruit laced with vanilla and hints of mocha and liquorice.		
20	C	Dona Paula Malbec	Argentina	£16.95
		Violet red in colour with aromas of fresh red and black fruits. Rich & deep.		
21	C	Castillo De Manzares Tempranillo La Mancha	Spain	£14.95
		Rich and fruity Reserva Rioja-like red from old vine Tempranillo. Matured in oak casks for at least 2 years before bottling.		
22	C	San Andreas Chilean Merlot	Chile	£11.95
		A dark juicy red wine with heaps of raspberry fruit flavours and a hint of coffee and spice.		
23	B	Jacobs Creek Greenache Shiraz	Australia	£11.95
		Ripe berry fruit flavours of spice and cinnamon. Outstanding quality.		
24	C	Artesa Rioja Crianza	Spain	£17.95
		A forward and attractive modern style of Crianza with fresh plum and red berry aromas complemented by spicy vanilla oak. Wine is matured for at least 12 months in American oak		
25	C	Notros Reserve Pinot Noir	New Zealand	£19.95
		This Pinot has gentle loganberry and black plum fruit, a lush, almost fat, texture - but it's beautifully balanced and an exotic scent of eucalyptus.		



A visitBritain
Quality in Tourism
Food Outlet



godiva
awards



agrapalace

award winning indian dining

We are delighted to welcome you to our extensive menu. We have included many of your firm favourites alongside a careful selection of dishes which are unique to the Agra Palace.

The array of wonderful starters, the more familiar dishes as well as the many new dishes are all freshly prepared with only the finest ingredients and an authentic blend of spices, remaining true to the regional cuisines of India and Bangladesh.

We at Agra Palace are committed to sourcing locally produced food and drinks and where possible we use such ingredients.

functionroom

Enjoy our newly opened contemporary function room, for that special occasion, be it a private party, anniversary, birthday, wedding, christening or corporate business event, let our dedicated staff organise a truly memorable and stress free event for you to savour. Please contact us anytime - we would be delighted to discuss your requirements in detail.

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WHERE POSSIBLE WE USE LOCALLY SOURCED PRODUCE

CHEQUES NOT ACCEPTED. All major credit/debit cards accepted. Management reserves the right to refuse service and admission without reason.

PLEASE NOTE: Most of our dishes contain certain allergens such as dairy, gluten, shellfish, nuts, peanuts etc. Please enquire about your meal when ordering and we will be happy to advise you on your choices.