APPETISERS & STARTERS

A-LA-CARTE MENU

The Perfect Start

Poppadom and Chutneys • £2.50

Crunchy poppadoms served with a trio of chutneys.

Punjabi Hummus • £4.50

Fresh chickpea hummus, combined with Indian spices and chilli oil. Served with warm pitta.

Spiced Olives • £4

Pipped olives and garlic cloves tossed in mild Indian spices.

Samosa Chaat • £7

A sweet, spicy, tangy Punjabi classic. Potatoes and chickpeas cooked in our house blend of spices.

WANT THEM ALL? TRY ALL FOUR PERFECT START DISHES FOR £16

Vegetarian Starters

Soya Tikka • £9

Soya pieces marinated overnight in a rich blend of spices and yoghurt, baked in the clay oven.

Chilli Soya • £9 NEW

A combination of our Soya Tikka, onions and peppers tossed in our White Lion sweet, sour and spicy chilli sauce.

Onion Bhaji • £7

Spiced onions marinated in a crispy and flavourful batter.

Paneer Tikka Shashlick • £8 RECOMMENDED

Cubes of Paneer, onions, and peppers, marinated overnight in our spices, slow baked in the clay oven.

Chilli Paneer • £9

Crispy cubes of Paneer, onions, and peppers, tossed in our White Lion sweet, sour and spicy chilli sauce.

Veg Manchurian • £8

Shredded vegetable balls fried and tossed in our White Lion sweet, sour and spicy chilli sauce.

Lamb Starters

Lamb Seekh Kebab • £9

Lamb mince seasoned with traditional Indian spices, cooked on skewers in our clay ovens and charred on the grill. Served with our Punjabi salad and accompanied by the zing of mint chutney.

Lamb Chops • £10

Trio of Lamb Chops marinated overnight in a mix of Indian spices and yoghurt. Slow cooked in clay oven and charred on the grill before serving.

Seafood Starters

Tandoori Butter Salmon Tikka • £9

Tandoori Salmon slowly cooked to perfection in our clay oven, marinated in bold Punjabi spices to give your salmon a unique White Lion kick, finished with a drizzle of our garlic lemon butter.

Amritsari Fish Pakora • £8 RECOMMENDED

Our traditional Punjabi delight combines the delicate flavours of marinated cod with a crispy spiced batter. If you haven't tried ours, you're in for a treat!

Tandoori King Prawns • £9

King prawns marinated in our fiery tandoori seasoning, slow cooked in a clay oven.

Punjabi Chilli Fish • £9 POPULAR

Our latest traditional Punjabi delight combines the delicate flavours of our Amritsari Fish Pakora finished in a unique chilli sauce.

Chicken Starters

Chicken Tikka • £9

Chicken pieces marinated in our fiery tandoori seasoning, slow cooked in a clay oven.

White Lion Chicken Wingettes • £7

Smoky Tandoori chicken wingettes, marinated overnight in a mix of Indian spices and yoghurt. Slow cooked in clay oven and charred on the grill for a tender and crisp bite.

Chilli Chicken • £9

Crisp fried chicken chunks tossed in onions, peppers, and homemade sweet, sour and spicy chilli sauce.

If you have any dietary requirements or questions about ingredients, ***please speak to a member of staff before placing your order.*** None of our food is intended to be prepared or cooked in the proximity of nuts.

CLASSIC MAINS

A-LA-CARTE MENU

Chicken

Dubari Butter Chicken • £13 POPULAR

Roasted Chicken Tikka pieces cooked in a spiced tomato and rich butter sauce.

Chicken Tikka Masala • £13

Roasted Chicken Tikka pieces cooked in a spiced tomato and yoghurt sauce.

Desi Chicken • £12 RECOMMENDED

Slow cooked in a tomato, garlic, ginger and spicy sauce.

Methi Chicken • £13

Cooked in a rich aromatic, garlic, ginger, tomato and fenugreek sauce.

Karahi Chicken • £13

Cooked in the karahi with ginger, garlic, tomatoes, green chilli and coriander.

Madras Chicken • £12

Spicy base with a thick sauce coming from chillies and paprika, cooked with tamarind, garlic, ginger and fenugreek.

Tawa Chicken • £14

Tender chicken thigh pieces cooked in a rich tomato, chilli, garlic and onion base. Served dry on a flatpan.

Lamb

Keema Mattar • £13

Minced lamb and garden peas slow cooked in tomato, garlic, butter, ginger and house spices.

Lamb Saag • £14

Lamb leg pieces cooked in a rich spiced tomato, butter and spinach gravy.

Desi Lamb • £13 POPULAR

Boneless lamb leg cooked in a tomato, garlic, ginger and spicy sauce.

Methi Lamb • £14 RECOMMENDED

Cooked in a rich aromatic, garlic, ginger, tomato and fenugreek sauce.

Karahi Lamb • £16

Cooked in the karahi with ginger, garlic, tomatoes, green chilli, bell peppers and coriander.

Roghani Lamb • £14

Lamb pieces cooked in a thick tomato sauce infused with chillies, paprika, tamarind, garlic and ginger.

Tawa Lamb • £15

Boneless lamb leg pieces cooked in a rich, tomato, chilli, garlic and onion base. Served dry on a flat pan.

Vegetarian

Punjabi Dal Makhani • £11

Slow cooked lentils in a rich tomato, butter and cream sauce.

Punjabi Tharka Daal • £11

Slow cooked yellow lentils in a rich tomato, chilli, butter and cream sauce.

Aloo Gobi • £11 RECOMMENDED

Cooked potatoes cooked until tender in a combination of our house spices.

Karahi Paneer • £14

Cooked in the karahi with ginger, garlic, tomatoes, green chilli and coriander.

Shahi Paneer • £14

Slow cooked cubes of Paneer in a tomato, garlic, ginger and spicy sauce.

Sarson da Saag • £14 NEW

A hearty, traditional Punjabi classic of mustard greens, spinach cooked with desi ghee and a unique combination of spices.

Paneer Makhani • £14 POPULAR

Roasted Paneer Tikka pieces cooked in a spiced tomato and rich butter sauce.

Palak Paneer • £15

Roasted Paneer cooked in a rich spiced tomato, butter and spinach gravy.

Bhindi Bhaji • £13

Okra (lady fingers) pieces fried and combined into an onion, chilli, garlic, and green chilli base.

Soya Curry • £14

Slow cooked cubes of soya in a tomato, garlic, ginger, and spicy sauce.

CHEF SPECIALS

A-LA-CARTE MENU

A select range of extra special dishes, expertly crafted by our Chefs you'll only find available here at the White Lion. Prepare to find your new favourite!

Bakra

Tender pieces of goat on the bone slow cooked in our rich tomato and garlic curry sauce. Our House Favourite!

£16

Garlic Chilli Chicken NEW

A fiery and flavoursome North Indian dish bringing together the boldness of Punjabi-style cooking served on a sizzling tawa.

£14

Dhaba Lamb

Lamb leg pieces expertly slow cooked on the bone in a rich tomato, chilli, garlic, coriander and ginger base. Delicious!

£16

Tawa Prawns

King prawns cooked in a rich tomato, chilli, garlic and onion base. Served dry on a flat pan.

£16

Punjabi Fish Masala

Battered cod pieces, fried and then slow cooked in tomato, garlic, ginger and a spicy sauce.

£17

Biriani

Cooked with your choice of meat or veg. Slow cooked rice is infused with our seasoning, served with bhuna sauce.

£17

Mix Veg Tawa

Medley of vegetable pieces cooked in a rich, tomato, chilli, garlic and onion base. Served dry on a flat pan.

£14

MIX GRILLS

White Lion Regular Mix Grill (for 2-3) • £21 RECOMMENDED

Our house special sharer of greats. Chicken Tikka, Fish Pakora, Seekh Kebabs and our Fiery Wingettes.

White Lion Large Mix Grill (for 3-4) • £28

Crank it up. Chicken Tikka, Fish Pakora, Seekh Kebabs, Fiery Wingettes, Tandoori Prawns and Lamb Chops.

White Lion Veg Sharer (for 2-3) • £21

Hand-picked selection of our Soya Tikka, Paneer Shashlick, Aloo Tikki and Onion Bhaji.

White Lion Boneless (for 2-3) • £25

No bones about it. Chicken Tikka, Seekh Kebab, Salmon Tikka and Prawn Pakoras.

White Lion Wings and Chops (for 2-3) • £21

A platter of our Fiery Wingettes and slow cooked Lamb Chops. Nothing more to say.

White Lion Classics Platter (for 3-4) • £18

Medley of the traditional Indian Thaalis of veg Samosas, Spring rolls, Aloo Tikki, and Chana Masala.

SIDES & BITES

Chips • £2.50
Masala Chips • £3.50
Chilli Chips • £4
Salad • £2
Punjabi Salad • £3

Tandoori Roti • £2
Naan • £2.50
Garlic Naan • £3
Blood Chilli Naan • £3
Cheese Naan • £3.50

Peshwari Naan • £3.50
Lion Special Naan • £5.50
Cheese & Chilli Naan • £4
Pitta Bread • £2
Cucumber Raita • £3

Bombay Potatoes • £5
Mint Slaw • £4
Pilau Rice • £2.80
Egg Fried Rice • £3.50
Boiled Rice • £2

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