

The Silvertown Inn

5 Fore Street Silvertown Exeter Tel 01392860196
www.thesilvertowninn.com

CURRY NIGHT MENU

We take great care and time to produce our curries, each dish is marinated in its own special spices for a minimum of eight hours before cooking

Chicken Korma (GF)

Diced pieces of chicken breast marinated and cooked in a creamy sauce consisting of yogurt, coconut & cream combined with garlic, ginger and spices. (Mild)

£12

Chicken Tikka Masala (GF)

Pieces of chicken breast marinated in yogurt, ginger, garam masala & onions then cooked with creamy tomato spiced masala sauce and coriander. (Medium)

£12

Spicy Chicken Tikka Masala (GF)

Tender pieces of marinated chicken breast cooked in a creamy tomato sauce with hot chilli, lemon and coriander. (Med-Hot)

£12

Slow Cooked Beef Madras (GF)

Chunks of mouth-watering West Country steak marinated in spices overnight and slowly cooked for at least four hours in, tomatoes, chilli, onion and cumin sauce. (Med-Hot)

£14

Sweet Potato, chickpea and Spinach Curry (GF)

A Vegan friendly curry cooked in a mildly spiced coconut curry sauce. (Vegan)

£12

All above dishes are served with pilau rice (GF), plain rice (GF) or chips (GF), poppadum (GF) and mini naan bread.

Eat in Only.

Chef's Chinese Chicken Curry

Tender pieces of chicken breast cooked in a mild/medium heat Chinese style curry sauce, served with white rice and prawn crackers

£12

(GF) Gluten Free

(V+) Suitable for Vegans