

**ONE AND ONLY.  
NO BRANCHES ANYWHERE.**

[www.thecurrycorner.com](http://www.thecurrycorner.com)



**EAT REAL CURRY MADE WITH  
SEASONAL BRITISH INGREDIENTS**

**BEST QUALITY INGREDIENTS SINCE 1977**

Including free range Cotswold Lamb, Newent chicken, best quality British and Bangladeshi seafood, free range Aylesbury duck, best seasonal Bangladeshi and British vegetables and local cream and milk. We spend 50 hours every week preparing fresh coconut. Himalayan water washed basmati rice. For 34 years we have collected our fresh eggs from a local family run farm.

**GENERAL**

Prices are subject to change without notice to reflect market costs. The most current prices are reflected in the A La Carte Menu. Ingredients and produce may be replaced for that of equal quality if necessary. If you have a food allergy please advise us before ordering. We will do all we can to help by adapting dishes where possible. Common preparation areas are used. 10% discretionary service charge is added to final bill for eating-in only. We accept all major credit cards. Management reserves right to ask for identification and refuse service.

**OPENING TIMES**

DINNER Open: 5.30pm – 10.30pm Tuesday - Sunday  
Open 7 days a week during Cheltenham Cup week.

We look forward to welcoming you and your friends and family soon.



Online booking is available from our website: [www.thecurrycorner.com](http://www.thecurrycorner.com)

**CHANNEL 4 GORDON RAMSAYS THE F WORD  
BEST LOCAL RESTAURANT FINALIST**

“EXQUISITE FLAVOURS BETTER THAN IN INDIA”

WE ARE A SMALL FAMILY RUN RESTAURANT PASSIONATE  
ABOUT SERVING OUR CUSTOMERS GREAT FOOD



Recommended by  
Condé Nast Traveller  
“Cotswold Stalwart”



Gordon Ramsay's Best Local  
Indian Restaurant finalist  
“The F Word, Channel 4”



“Exceptional” AA Restaurant Guide  
Head Inspector

(Competing against giants  
Hakkasan Mayfair and Jamie Oliver)



Winner Gold Taste  
of the West Award  
“Exemplary commitment  
to best local produce”



Winner Cotswold Life  
Restaurant of the Year  
(Competing against finest  
Manor houses)



“Exquisite flavours better than  
in India, Shamsul is a legend”  
Gordon Ramsay



“My favourite Indian restaurant”  
Adam Henson



“Amazing food,  
the best I have eaten”  
Sir Richard Branson



“Best curry from  
pole to pole”  
Michael Palin



“Great Food”  
Rick Stein

  
**GREAT FOOD, EXCELLENT SERVICE, GOOD VALUE**



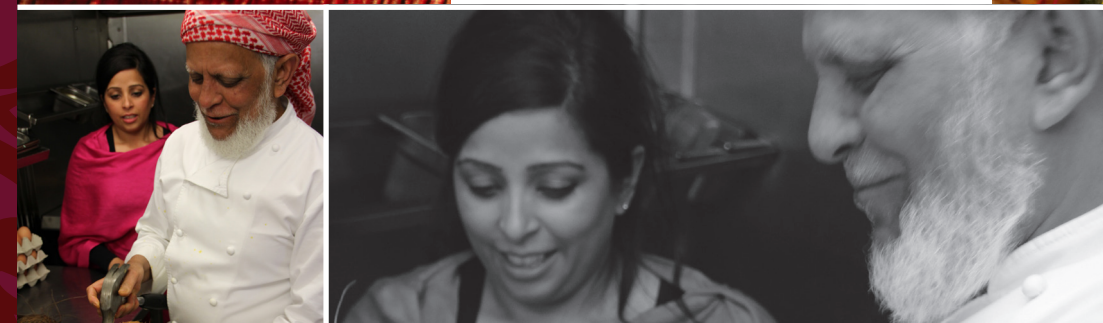
RESTAURANT · TAKEAWAY · PARTIES  
GIFT VOUCHERS AVAILABLE PERFECT FOR ALL OCCASIONS



“Exquisite flavours  
better than in India,  
Shamsul is a legend”  
Gordon Ramsay

SIGN UP AT  
[WWW.THECURRYCORNER.COM](http://WWW.THECURRYCORNER.COM)

TO RECEIVE OFFERS, NEWS,  
TASTINGS, EVENTS RECIPES.



At Home Black Door 2 Sandstone Elephants  
133 Fairview Road · Cheltenham · Gloucestershire · GL52 2EX  
[www.thecurrycorner.com](http://www.thecurrycorner.com)

**10% DISCOUNT** MIN £20 ORDER CASH ONLY.

**40th ANNIVERSARY  
SPECIAL LIMITED EDITION MENU.**

MOSTLY 2007 PRICES. OUR TREAT. SHORT TIME ONLY.

MENTION THIS MENU WHEN ORDERING



THE  
**CURRY  
CORNER**

Est 1977

TAKEAWAY MENU



Real Bangladeshi home cooking by Shamsul & his daughter Monrusha

**RESERVATIONS & ORDERS** 01242 528449

**COTSWOLD LIFE CHEF OF THE YEAR 2016**  
SHAMSUL KRORI (SAM) - CURRY CORNER



# CELEBRATING SERVING OUR CUSTOMERS FOR 40 YEARS

1977 - 2017



## 1 MILLION CURRIES HOMEMADE BY SHAMSUL AND MONRUSHA

We first opened the doors to Curry Corner in 1977 with a passion to serve our customers great tasting authentic Bangladeshi homecooking and we still believe the same today.

Our food is different to any other. I have grown up watching Dad working with spices in the Curry Corner kitchen. He is 67 this year, still cooks every day. I cook with him learning the art of real spice cooking, he does not measure, recipes judged by eye alone, a craft few in the world master. Every morning we carefully roast, toast and grind our spices to perfection in small batches for individual tasting dishes that burst with delicious flavour to tantalise your tastebuds.

We use best ingredients and as much local produce as possible. We select small artisanal family run local suppliers who like us have a passion for producing great food ethically and sustainably.

We make everything fresh in the Curry Corner kitchen including chutneys and decadent homemade desserts and icecream.

Shubo Khawa Dawah or Happy Eating!

## STAY IN TOUCH WITH US:



@thecurrycorner



Join us

## TO START WITH...

**CHOTPOTTI (V)** £6.95  
Warm earthy curried spicy chickpeas, crispy fried lentil mix and potato. Sweet and sour Tamarind Chutney

**ROSHUN GUSHT LUCHI** £6.50  
Chunks of premium lamb, doused in garlic and coriander mild chilli sauce. Bengal puffed fried bread

**SHINGARA/SAMOSAS (V)**  
Crispy, crumbly home made pastry triangles With your choice of either:  
Braised shredded lamb £4.35  
Seasonal Bangladeshi vegetables £4.35

**PIAZER BORA / PAKORA (V)** £4.05  
British favourite. Fresh crispy onion and lentil balls in light spices

**CHICKEN TIKKA** £6.95  
**KING PRAWN LUCHI POORI** £7.95  
King prawn in spicy garlic and tomato curry on Bengal puffed fried bread

**VEGETARIAN TASTER PLATTER (V)** £10.95  
2 persons  
An assortment of our vegetarian starters to share

**NON - VEGETARIAN TASTER PLATTER** £12.00  
2 persons  
An assortment of our tandoori delicacies to share

## ACCOMPANIMENTS

**CHUTNEYS & PICKLES (V)** £0.60 (per portion)  
Choose from lime pickle, chilli pickle, mango chutney or Chef's Special

**CHUTNEY SAMPLER (V)** £1.95  
Selection of the Day

**CUCUMBER OR ONION RAITHA (V)** £1.95

**PLAIN POPADAM (V) GF NF** £0.60

## HOMEMADE BREAD

Our artisan homemade breads are freshly cooked to order using locally milled organic flour.

**NAAN (V)** £1.95  
Classic Indian leavened white bread cooked in the Tandoor

**SESAME SEED AND GHEE NAAN (V)** £4.20  
NEW Leavened white bread with toasted sesame seed and ghee

**KEEMA NAAN** £4.20  
Leavened white bread with spicy mince lamb filling

**PESHWARI NAAN (V)** £4.20  
Leavened white bread with sultana and almond

**GARLIC NAAN (V)** £4.20  
Leavened white bread with fresh garlic or coriander

**POROTHA (V)** £4.20  
Sylheti Tawa cooked multi layered whole wheat bread

**CHAPATHI** Garlic marinated chargrilled aubergine, home-made ponner (Cheese), sesame seed and tomato curry sauce, sesame seed naan Unleavened tawa cooked whole wheat bread, no ghee, healthy but tasty. £4.20

## RICE

**STEAMED RICE** £1.95

**PILAU RICE** £2.75  
Premium Basmati rice tempered with aromatic whole spices

**GARLIC PILAU** £2.95  
Basmati rice stir fried with garlic

**KEEMA PILAU** £3.95  
Basmati rice stir fried with finely chopped onions and lamb mince

**MUSHROOM PILAU** £2.95  
Basmati rice stir fried with onions and mushrooms



OUR CUSTOMERS TRAVEL FROM ALL OVER FOR GREAT FOOD

## BEST OF 1977-2017 MAIN COURSES

We use free range Cotswold lamb, top grade Newent chicken, best quality free range Aylesbury duck & seafood, best seasonal Bangladeshi & British vegetables.

**CHICKEN OR LAMB TIKKA** £9.95 **BANGLADESHI VEGETABLES** £9.95 **DUCK BREAST** £12.10  
**BANGLADESHI IRE FISH STEAK** £12.10 **GRADE A BANGLADESHI KING PRAWN** £15.95

Recipe Created	Original Dish	How does it taste?
1977	CHEF SHAMSUL KRORI'S SIGNATURE 16 SPICE MASALA	Curry Corner Guests' favourite. More than 16 types of freshly ground herbs and spices used to create this timeless favourite in a thick rich sauce. <b>GF DF</b>
1977	SPECIAL TIKKA MASALA	Creamy and mildly spicy almond and coconut curry leaf sauce. <b>GF</b>
1977	CURRY CORNER TIKKA MAKHANI	Mild buttery, tomato and almond sauce flavoured with fenugreek <b>GF</b>
1987	MUGHAL SHAHI	Medium sauce of chunky onion, mixed peppers and tomatoes <b>GF NF DF</b>
1978	KARAHI	Medium spicy tomato and green pepper sauce cooked in the Karahi. <b>GF NF DF</b>
1968	ROGAN JOSH	Seasonal tomato and fresh baby leaf spinach curry <b>GF NF DF</b>
1968	DHANSAK	Slow cooked lentil fenugreek curry sweet, sour, medium <b>GF NF DF</b>
1983	GARLIC AND CORIANDER DELIGHT	Lots of garlic and coriander, medium curry <b>GF NF DF</b>
1968	JHALFREZI	Coriander and chilli, medium hot sauce <b>GF NF DF</b>
1940's	REAL BHUNA	rich medium curry
1967	REAL DU-PIAZA	medium curry, lots of onion
1960	REAL KURMA	Subtle, mild and creamy
2007	<b>AUBERGINE JHOL (V)</b> £14.95 RECOMMENDED WITH A SESAME SEED NAAN - £4.95	Chargrilled aubergine, ponner, sesame seed and tomato curry

### FREE FROM

**GF:** Gluten Free

**DF:** Dairy Free

**NF:** Nut free

### GUIDE TO CHILLI'S

Medium Hot – will leave a zing in the mouth

Hot – will leave more than a zing

**(V)** Vegetarian or available as a vegetarian option cooked with seasonal Bangladeshi and British vegetables

If you have an queries or concern, please do not hesitate to ask a memembr of staff

## INVENTIVE MAIN COURSES

Recipe Created	Original Dish	How does it taste?
1990	GARLIC AND ORANGE DUCK	Succulent duck breast, fragrant citrus garlic and coriander curry. Served with Bengal Aloo, Dhal, Pilau Rice & Plain Naan £19.95 <b>GF NF DF</b>
1990	SWEET & SPICY HONEY CHICKEN	Tender pan-fried chicken breast, mild and spicy curry sauce with home-made yogurt, drizzled with honey. Served with Bengal Aloo, Dhal, Pilau Rice & Plain Naan £19.95 <b>GF NF</b>
1990	HOT CHILLI LAMB	Scallops of premium marinated lamb, thick sauce made with tomato, green pepper, onion, coriander and green chilli. Served with Bengal Aloo, Dhal, Pilau Rice & Plain Naan £20.95 <b>GF NF DF</b>
1986	REFINED BALTI MORICH MURJ	Monrusa - "The first curry I remember creating with Dad ". Rich, aromatic, spicy with zingy fresh green chillies £10.95 <b>GF NF DF</b>
1968	LAMB SAAG	Lamb & Spinach with onion coriander & meth leaf. £11.50 <b>GF</b>

## TANDOOR/CLAY OVEN

All Tandoori dishes below are served with side salad

**TANDOORI CHICKEN** £10.95

Half a chicken on the bone barbecued in the charcoal Tandoor, marinated in yogurt and soft spices **GF NF**

**CURRY CORNER TANDOORI MIX GRILL** £15.95

An assortment of meats combined together to produce an array of distinctive flavours and aromas. Tandoori Chicken, Lamb Tikka and Chicken Tikka and Sheek Kebab. With mint sauce. **GF NF**

**TANDOORI DISH RECOMMENDED WITH NAAN NF** from £2.50

## BIRIYANI

fragrant basmati rice stir fried with fresh herbs, lightly spiced **GF NF**

**NEWENT CHICKEN** £11.95

**LAMB** £11.95

**SEASONAL VEGETABLE (V)** £11.95

**GRADE A FRESHWATER KING PRAWN** £15.95

## FRESH VEGETABLE SIDE DISHES

These vegetable dishes are prepared dry & make an excellent accompaniment with other dishes. They can be served as a main course at an extra charge.

**BENGALI BUTTERNUT SQUASH BHAJEE** £4.25  
Hearty, aromatic and delicious.

**NIRAMISH** £4.25  
Mixed seasonal fresh Bengali vegetables.

**CHESTNUT & PORTOBELLO MUSHROOM BHAJEE** £4.25

**BHINDI BHAJEE** £4.25  
Sliced okra in onion, garlic and tomato dry curry.

**BENGAN BHAJEE** £4.25  
Bengal style fresh aubergine

**SAAG BHAJEE** £4.25  
Fresh leaf spinach, garlic, onions & coriander.

**SAAG ALOO** £4.25  
Fresh leaf spinach and potato, garlic & onion.

**BENGAL ALOO** £4.25  
Classic potato bhajee, tempered with cumin seeds.

**MAAR DAAL** £4.25  
My grandmothers classic home-style red lentil daal tempered with garlic, ghee & coriander.

