

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, Cherry tomatoes 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