



The Last Days of the Raj

Welcome to The Last Days of the Raj restaurant.

The British Raj took much away from its sojourn into India, one of the most significant of which was the food. The discovery of Indian spices changed the British palate forever, creating a legacy which has continued long after the days of the Raj were gone.

Our menu reflects the vast range of cuisine from the subcontinent with influences from Bengal, Parsi, Goan, Gujarat as well as from the British Raj. We are confident that our menu will impress your taste buds but our chefs are more than happy to cater to any particular needs you may have.

The restaurant and menu embodies the culture of the Indian Subcontinent and celebrates its history, culture and traditions. We aim to provide you with exemplary service and great food in a comfortable environment fit for a Maharajah.

Since opening the original restaurant in 1995, the Last Days of the Raj had become synonymous with fine food and attention to detail. The restaurant had become one of the most successful Indian restaurants in the North East winning national awards.

We opened here in January 2015 and have enjoyed great success thanks to our customers. We have continued the tradition of being nominated for the top awards by being a finalist for "Newcomer Of The Year" category at The British Curry Awards 2015 and we hope to go on and excel further in the future.

Please enjoy your visit and enjoy our celebration of the British Raj.

If you cannot find your favourite dish on the menu then please ask your waiter if the chef can prepare it for you.

We do work in an environment where various allergens are used. If you do have any special requirements or are allergic to any ingredients then please ask to speak to one of the managers and they will advise you further.

(n) - Nuts (v) - Vegetarian (d) - Dairy (w) - Wheat

Appetisers

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|----------------------|-------|
| Spiced Popadoms | £0.90 |
| Popadoms | £0.80 |
| Pickles (per person) | £0.90 |

Starters

Speciality Starters

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|--|-------|--|-------|
| Salmon Tikka | £5.95 | Murg Shami Kebab | £3.95 |
| <i>Lightly spiced marinated salmon cooked in the Tandoori oven</i> | | <i>Minced Chicken, onion, garlic and chilli patties with light spices and shallow fried.</i> | |
| Tandoori Chops | £5.95 | Machli Pathia | £5.95 |
| <i>Marinated lamb chops cooked in the Tandoori oven</i> | | <i>Delicately spiced pan fried sea bass served on tomato and coconut based spicy sauce</i> | |
| Chilli Paneer | £4.50 | Amritsari Machli | £4.50 |
| <i>Indian cheese stir fried with chillies, onions, peppers and tamarind. Tangy and spicy</i> | | <i>Lime, garlic and chilli marinated fish in a lightly spiced batter. Crispy and lightly spiced.</i> | |
| Murg Sheek Kebab | £3.95 | Amchoor Jinga | £6.95 |
| <i>Minced Chicken lightly spiced, cooked on a skewer in the tandoori oven.</i> | | <i>King prawn in a lime, garlic and mango sauce. Sweet and spicy</i> | |

Platters

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|---|-------|--------|--------------------------------------|-------|--------|
| Vegetarian Platter | for 2 | £8.95 | Seafood Platter | for 2 | £13.95 |
| <i>Selection of vegetarian starters</i> | for 4 | £16.95 | <i>Selection of seafood starters</i> | for 4 | £24.95 |
| Meat Platter | for 2 | £10.95 | | | |
| <i>Selection of tandoori starters</i> | for 4 | £19.95 | | | |

Tandoori Starters

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|---|-------|
| Chicken Tikka | £3.95 |
| <i>Marinated chicken breast cooked in the Tandoori oven (d)</i> | |
| Lamb Tikka | £3.95 |
| <i>Marinated lamb pieces cooked in the Tandoori oven (d)</i> | |
| Tandoori Chicken | £3.95 |
| <i>Marinated quarter chicken cooked in the Tandoori oven. (d)</i> | |
| Sheek Kebab | £3.95 |
| <i>Minced Lamb lightly spiced and cooked in the Tandoori oven</i> | |
| Mixed Kebab | £4.50 |
| <i>Onion Bhaji, Chicken Tikka & Sheek Kebab (d)</i> | |
| Tandoori Special Kebab | £4.95 |
| <i>Chicken Tikka, Lamb Tikka & Sheek Kebab. (d)</i> | |
| Tandoori King Prawn | £6.95 |
| <i>Marinated king prawns cooked in the Tandoori oven.. (d)</i> | |

Soups

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| Muligatawny Soup | £3.50 |
| Dall Soup | £3.50 |
| Chicken, Vegetable or Tomato Soup | £3.50 |

Traditional Indian Starters

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| Onion Bhaji | £3.95 |
| <i>Onions, peppers, spices, eggs and besan flour (v)</i> | |
| Vegetable Pakora | £3.95 |
| <i>Sliced vegetable balls in a light batter (v)</i> | |
| Bhuna Prawn on Puri | £3.95 |
| <i>Bhuna Prawn on a puri bread (w)</i> | |
| Chicken Chatt | £3.95 |
| <i>Chicken Tikka pieces in a spiced and sour sauce and served on a puri. (w) (d)</i> | |
| Aloo Chatt | £3.95 |
| <i>Stir fried potato, onions and spices served on a puri bread. (w)</i> | |
| Samosa (meat or veg) | £3.95 |
| <i>Meat or Veg in pastry (w)</i> | |
| Garlic Mushrooms on Puri | £3.95 |
| <i>Stir fried mushrooms and garlic served with a puri bread (w) (v)</i> | |
| King Prawn Bhaji | £6.95 |
| <i>king prawn pieces in a medium spiced bhuna sauce and served with a puri bread (w)</i> | |

European Starters

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| Prawn Cocktail | £3.95 |
| Fried Scampi | £3.95 |

(n) - Nuts (v) - Vegetarian (d) - Dairy (w) - Wheat

Mains

Speciality Mains

Murg Main Courses (Chicken)

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| Adraki Murg | £9.95 |
| <i>Chicken Tikka in a ginger infused sauce. Medium spiced aromatic sauce(d)</i> | |
| Murg Naga | £9.95 |
| <i>Chicken in a naga infused sauce. Very spicy yet bursting with flavour. (d)</i> | |
| Murg Saffron Badami | £9.95 |
| <i>Marinated Chicken fillet cooked with almond powder and cream. Mild, rich sauce. (n)(d)</i> | |
| Murgi Massalla | £13.95 |
| <i>Tandoori chicken served on a bed of spiced potato with a drizzle of lightly spiced massala sauce. (n)(d)</i> | |
| British Raj Country Captain | £10.95 |
| <i>A favourite of the British soldiers in India. Roast chicken pieces in a medium spiced tomato and onion based bhuna sauce.</i> | |

Gosht Main Courses (Lamb)

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| Palak Gosht | £9.95 |
| <i>Lamb served with spinach and bhuna style medium spiced sauce</i> | |
| Mishti Gosht | £9.95 |
| <i>Tender lamb cooked with sweet butternut squash and medium spiced sauce.</i> | |
| Gosht Hindustani | £9.95 |
| <i>Lamb cooked in a garam masala infused bhuna style sauce. Very aromatic, medium spiced.</i> | |
| Shatkora Lamb | £9.95 |
| <i>Tender lamb in a bhuna style sauce flavoured with the Shatkora citrus from the North East region of Bangladesh.</i> | |

Seafood Main Courses

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| Monk Jalfrezy | £12.95 |
| <i>Spiced Monkfish in a dry and spicy, lime leaf fragranced bhuna style sauce.</i> | |
| Goan Coconut Machli | £12.95 |
| <i>Monkfish in a coconut and tangy tamarind flavoured sauce, with a hint of chilli and tomato (d).</i> | |
| Black Peppered King Prawn | £15.95 |
| <i>King prawn stir fried with black pepper sauce, crispy peppers and onions. Served with pilau rice.</i> | |
| Salmon Tikka Balti | £14.95 |
| <i>Salmon Tikka Pieces in a spicy balti sauce, Madras hot..</i> | |

Vegetarian Specials

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| Maharajah's Spiced Vegetable Biryani (v) | £11.95 |
| <i>Spiced vegetables in a spicy sauce served layered upon our fragrant pilau rice.</i> | |
| Aubergine & Capsicum curry (v) | £8.95 |
| <i>Aubergine and peppers in a medium spiced curry sauce</i> | |
| Chana Jalfry (v) | £8.95 |
| <i>Chick peas in a spiced sauce stir fried with onions and peppers and chillies.</i> | |
| Paneer Makhni (v) | £8.95 |
| <i>Indian cheese in a mild, creamy and buttery sauce.</i> | |

Duck Main Courses

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| Jhal Jhool Duck | £12.95 |
| <i>Duck breast cooked in a spicy aromatic sauce. Madras hot</i> | |
| Naram Duck | £12.95 |
| <i>Marinated duck breast in a mild creamy sauce and spiced honey</i> | |

Tandoori Specials

Marinated in our Tandoori spices and cooked in the clay oven. Served with salad. (d)

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| Chicken Tikka | £8.95 |
| Lamb Tikka | £8.95 |
| Tandoori Chicken | £8.95 |
| Tandoori King Prawns | £13.95 |
| Shashlik (Chicken or Lamb) | £10.95 |
| <i>Chicken or lamb tikka stir fried with grilled onions, peppers and tomato.</i> | |
| Tandoori Cocktail | £12.95 |
| <i>Chicken & lamb tikka, tandoori chicken and sheek kebab.</i> | |
| Paneer Shashlik (v) | £9.95 |
| <i>Indian cheese cooked in the Tandoor and stir fried with peppers, onions and tomato.</i> | |

Tandoori Massala Dishes

Marinated Tikka in a mildly spiced, almond and cream infused sauce. (n) (d)

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| Chicken Tikka Massala | £9.50 |
| Lamb Tikka Massala | £9.50 |
| Tandoori King Prawn Massala | £14.95 |
| Vegetable Massala (v) | £7.95 |

Tandoori Garlic Specials

Tandoori spices and cooked in the clay oven and stir fried with onions and garlic. Served with salad. (d)

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| Chicken Tikka Garlic | £9.95 |
| Lamb Tikka Garlic | £9.95 |
| Tandoori King Prawn Garlic | £14.95 |

Raj Specialities

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| Jalfrezi | £8.95 |
| <i>Chicken, Lamb or Prawn. Cooked with onions, peppers, fresh green chillies. Thick sauce and very spicy.(d)</i> | |
| Duck Jalfrezi | £10.95 |
| King Prawn Jalfrezi | £14.95 |
| LDR Madras Curry | £8.95 |
| <i>Chicken, Lamb or Prawn. A hot curry cooked with tomatoes, garlic, ginger, almond powder and fresh coriander. (n)(d)</i> | |
| Spiced Chicken and Yoghurt | £8.95 |
| <i>Spicy chicken curry with added yoghurt and garam masala to give spicy tangy sauce. (d)</i> | |
| Raj Chicken Malai Curry | £8.95 |
| <i>Cooked with onions, garlic, coconut milk,cream, lemon juice, curry leaves and mustard seeds. A medium hot sauce with a hint of coconut and spices. (d)</i> | |
| Southern Curried Chicken | £8.95 |
| <i>Also Lamb or Prawn. Cooked with dry red chillies, poppy seeds, coriander seeds, cashew nuts and coconut. (d)</i> | |
| Southern Curried King Prawn | £14.95 |
| Chicken Cashew Curry | £8.95 |
| <i>Also Lamb or Prawn. Similar to Madras curry, cooked with cashew nuts, fresh coriander and tomatoes. (n) (d)</i> | |
| King Prawn Cashew Curry | £14.95 |
| Korai Chicken | £8.95 |
| <i>Also Lamb or beef. Cooked with sliced onions and peppers stir fried with tomatoes and spices. Medium Strength (d)</i> | |
| Lamb Pasanda | £9.95 |
| <i>Lamb cured in yoghurt, spices and cashew nut powder. Mild sauce with full flavoured marinated lamb. (n) (d)</i> | |
| King Prawn in Garlic & Chilli Sauce | £14.95 |
| <i>King Prawns cooked with garlic, sesame oil, cornflour, soy sauce, chilli sauce and tomato. Madras hot.</i> | |
| Balti | £8.95 |
| <i>Lamb, chicken or beef cooked in a bhuna style sauce with tomatoes, onions peppers and balti spices. (d)</i> | |
| Duck Balti | £10.95 |
| King Prawn Balti | £14.95 |
| Butter Chicken | £8.95 |
| <i>Chicken tikka in a mild creamy buttery sauce. (d)(n)</i> | |

Biryani Dishes

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| Lamb Shahi Biryani | £12.95 |
| <i>Succulent lamb pieces cooked in a spicy sauce and then layered with aromatic rice</i> | |
| Chicken, Lamb, Beef, Prawn or Veg Biryani | £10.95 |
| King Prawn Biryani | £17.95 |
| <i>Rice stir fried with onions, nuts, sultanas and light spices. Served with a vegetable curry sauce.</i> | |

Traditional British Curries

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| Korma | <i>Mild spices, cream and milk create a delicately flavoured sauce. (n)(d)</i> |
| Kashmiri | <i>Mild sauce with cashew nuts, sultanas, banana(n)(d)</i> |
| Malayan | <i>Mild sauce with cream, banana and pineapple (n)(d)</i> |
| Plain Curry | <i>Medium consistency with a rich flavour.</i> |
| Bhuna | <i>Medium spiced sauce cooked with onions, garlic and coriander.</i> |
| Pathia | <i>Cooked with tomatoes, coconut and madras hot.</i> |
| Dupiaza | <i>Similar to bhuna, cooked with fried onions and Peppers.</i> |
| Dansak | <i>Parsee dish cooked with lentils and pineapple. Madras hot.</i> |
| Rogan Josh | <i>Tomato based sauce, cooked with garlic and with a tangy taste.</i> |
| Madras | <i>Similar to a Curry but with extra garam masala and chilli.</i> |
| Sri Lanka | <i>Tomato based sauce, cooked with garlic and with a tangy taste.</i> |
| Vindaloo | <i>Similar to Madras, using a generous amount of hot spices</i> |

The above dishes can be made with the following:

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|-------------------------------------|---------------|
| Chicken, Lamb, Beef or Prawn | £7.95 |
| Chicken Tikka (d) | £8.95 |
| Lamb Tikka (d) | £8.95 |
| Duck | £9.95 |
| King Prawn | £13.95 |
| Vegetables | £6.95 |

European Mains

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|--------------------------------------|---------------|
| Fried Scampi | £10.95 |
| <i>Served with chips & salad</i> | |
| Fried Chicken & Chips | £10.95 |
| <i>Served with chips & salad</i> | |
| Chips | £1.95 |

Rices

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|-----------------|-------|
| Boiled Rice | £2.50 |
| Lemon Pilau | £2.95 |
| Mushroom Pilau | £2.95 |
| Onion Pilau | £2.95 |
| Nut Pilau (n) | £2.95 |
| Plain Pilau | £2.50 |
| Sweet Pilau (n) | £2.95 |
| Vegetable Pilau | £2.95 |

Breads

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| Plain Nan | £2.50 |
| <i>Nan bread cooked in the tandoori oven (w)(d)</i> | |
| Garlic Nan | £2.75 |
| <i>Nan bread with a topping of fresh garlic (w) (d)</i> | |
| Garlic and Coriander Nan | £2.75 |
| <i>Nan bread topped with fresh garlic and aromatic coriander(w) (d)</i> | |
| Adraki Nan | £2.75 |
| <i>Nan bread with a topping of fresh ginger (w) (d)</i> | |
| Keema Nan | £2.75 |
| <i>Spiced minced meat stuffing (w) (d)</i> | |
| Peshwari Nan | £2.95 |
| <i>Ground nuts and sultana stuffing (n) (w) (d)</i> | |
| Tandoori Roti | £2.50 |
| <i>Similar to a chappati, cooked in the tandoor to make it crispy exterior and soft in the middle. (w)</i> | |
| Chappatti | £1.95 |
| <i>Traditional flat bread cooked on a tawa (w)</i> | |
| Puri | £1.50 |
| <i>Fried crispy flatbread (w)</i> | |
| Plain Paratha | £2.75 |
| <i>Layered flat bread (w)</i> | |
| Stuffed Paratha | £2.95 |
| <i>Layered flat bread stuffed with vegetables (w)</i> | |

Vegetable Side Dishes (v)

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| Aloo Gobi (<i>potatoes & cauliflower</i>) | £2.95 |
| Aloo Peas (<i>potatoes & peas</i>) | £2.95 |
| Aubergine Bhaji | £2.95 |
| Bindi Bhaji (<i>okra/ladies fingers</i>) | £2.95 |
| Bombay Aloo (<i>potatoes in a bhuna sauce</i>) | £2.95 |
| Mushroom Bhaji | £2.95 |
| Sag Aloo (<i>potatoes & spinach</i>) | £2.95 |
| Sag Paneer (<i>spinach & cheese</i>) | £3.50 |
| Spinach Bhaji (<i>spinach</i>) | £2.95 |
| Tarka Dall (<i>lentils</i>) | £2.95 |

Sundries

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|-----------------------------|-------|
| Raitha | £1.95 |
| Lime, Chilli & Mango Pickle | £0.90 |
| Onion Salad | £0.90 |
| Green Salad | £1.95 |

Childrens Menu £7.95

Starter

Chicken Tikka
Vegetable Pakora
Onion Bhaji

Main

Chicken Korma & Rice
Chicken Tikka Massala & Rice
Fried Chicken & Chips
Fried Scampi & Chips

Dessert

Vanilla or Chocolate Ice Cream

Set Meals

Set Meal for 2(a) £48.95

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|-----------|-------------------------------------|
| Appetiser | 2 Popodoms & Pickles |
| Starters | Mixed Kebab Bhuna Prawn on Puri |
| Mains | Chicken Tikka Massala Lamb Bhuna |
| Rice | Plain Pilau, Mushroom Pilau |
| Sides | Bombay Aloo Garlic Nan |

Desserts & Coffee

Set Meal for 2(b) £51.95

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|-----------|-------------------------------------|
| Appetiser | 2 Popodoms & Pickles |
| Starters | Salmon Tikka Tandoori Lamb Chops |
| Mains | Murg Saffron Badami Lamb Goan |
| Rice | Plain Pilau, Mushroom Pilau |
| Sides | Vegetable Bhaji, Garlic Nan |

Desserts & Coffee

(n) - Nuts (v) - Vegetarian (d) - Dairy (w) - Wheat

Veg Set meal for 2 £45.95

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| Appetiser | 2 Popodoms & Pickles |
| Starters | Vegetarian Mixed Platter for Two |
| Mains | Chana Jalfry, Vegetable Bhuna |
| Rice | Plain Pilau Mushroom Pilau |
| Sides | Bombay Aloo Garlic Nan |
| | Desserts & Coffee |

Set Meal for 4(a) £94.95

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| Appetiser | 4 Popodoms & Pickles |
| Starters | Mixed Sharing platter for Four |
| Mains | Chicken Tikka Massala Lamb Korai Chicken Cashew Prawn Balti |
| Rice | 4 Plain Pilau |
| Sides | Bombay Aloo, Vegetable Bhaji Garlic Nan, Tandoori Roti |
| | Desserts & Coffee |

Set Meal for 4(b) £99.95

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|------------------|---|
| Appetiser | 4 Popodoms & Pickles |
| Starters | Mixed Sharing platter for Four |
| Mains | Black Pepper King Prawns Gosht Hindustani Murg Saffron Badami Lamb Balti |
| Rice | 4 Plain Pilau |
| Sides | Bombay Aloo, Sag Paneer Plain Nan, Stuffed Paratha |
| | Desserts & Coffee |

