

THE YORK
-PUBLIC HOUSE-



KAROBAR
INDIAN KITCHEN

THEYORKSHEFFIELD / KIRKSTALLBREWERY

WWW.THEYORKSHEFFIELD.CO.UK / WWW.KIRKSTALLBREWERY.COM

FESTIVE MENU

2 COURSES FOR £30 / 3 COURSES FOR £35

INCLUDES 125ML OF HOUSE WINE, PINT OF KIRKSTALL PILSNER OR THREE SWORDS

(v) Vegetarian

(ve) Vegan

(gf) Gluten free

(gfo) Gluten free option

(g) Gluten

(cr) Crustacean

(e) Egg

(c) Celery

(p) Peanuts

(f) Fish

(d) Dairy

(m) Mustard

(mo) Mollusc

(so) Soya

(n) Nuts

(se) Sesame

(su) Sulphur

(lu) Lupin

APPETISERS

Mushroom & Garlic Shorba, Tomato Jam (v)

A light, flavourful soup
brimming with the earthy taste
of mushrooms & the rich aroma
of roasted garlic

Fish & Pink Prawn Amritsari (f) (d) (cr) (su)

Batter fried fish & pink prawn
served with dill yoghurt

Chicken Wings 65 (m)

Crispy, spicy south Indian-style
chicken wings

Beetroot Tikki, Tadka Yoghurt (v) (d)

Spiced beetroot patties are pan-
fried to perfection & served with
a traditional tadka yoghurt

Chicken Chettinad Uttapam (m) (d)

A thick, savoury pancake
topped with a fiery Chicken
Chettinad masala, served with
coconut chutney

MAINS

*Served with a choice of rice
or Malabar paratha*

Goan Pork Cheek Vindaloo (gf)

Farmed pork cooked with todi
vinegar & Goan spices

Chicken Makhani (n) (m) (d)

Chicken tikka in a flavourful
tomato & cashew nut gravy

Prawn Moilee (cr) (m)

A light & fragrant coconut prawn
curry from South India

Butternut Squash Sabji (v) (m)

A comforting & mildly spiced
curry made with tender chunks
of butternut squash

*Served with vegetables,, Nihari
gravy & a Yorkshire pudding*

Paneer Sizzler (v) (d) (m)

Cubes of paneer in a spicy tikka
masala, served on a hot sizzling
platter with sautéed onions, bell
peppers & other vegetables

Honey Glazed Tandoori Chicken (d) (m)

Tender chicken legs marinated
in a smoky tandoori spice mix
& roasted, then finished with a
sweet honey glaze

Keralan Salmon Pollichathu (m)

Salmon marinated in a zesty
blend of South Indian spices
& coconut, then wrapped in a
banana leaf & steamed

DESSERT

Christmas Pudding with Old Monk Rum Rabri (d) (n)

Rich & moist
Christmas pudding,
packed with served
with a decadent old
monk rum rabri

Pistachio Kulfi, Beetroot Halwa & Petha (v) (gf) (d) (n)

Creamy pistachio
kulfi alongside the
earthy sweetness
of beetroot halwa
& the delicate,
candied texture of
petha

Chocolate Fondant, Kesar Kulfi, Gulkand

(gf) (d) (e) (so) (n)

Warm chocolate
fondant with a
gooey centre. It is
served alongside
a scoop of saffron
kulfi, a creamy
Indian ice cream