





Appetiser

Plain / Spicy Poppadum £0.95

Mixed Pickle Tray £2.95

Starter

Viceroy Special Mixed Platter £8.95 1 person

Viceroy mouth-watering tandoori selection including: King Prawn, Lamb Chop, Chicken Tikka and Onion Bhaji.

Mixed Platter for 2 persons

and broccoli tikka and onion bhaji.

Meat Mix Platter (D) Lamb chop, chicken tikka, malai tikka and shish kebab.	£15.95	
Machli Mix Platter (D) Tandoori King prawn, Salmon tikka, fish pakora.	£16.95	
Vegetable Mix Platter (D) Aloo tikka, Veg samosa and Paneer	£14.95	

Tandoori

Chicken Tikka (D)	£6.95
Chicken marinated in yogurt, herbs	
and spices roasted in clay oven.	

Chicken Shaslik Tikka (D) £7.25 Succulent pieces of boneless Chicken, marinated in yogurt and spices, skewered with bell papers cooked to perfection.

Tandoori Chicken (D)	£6.95
Spring chicken marinated in yoghurt, tandoo	ri
spices overnight and cooked in clay oven.	

Chicken Malai Tikka (D)	£6.9
White as moonlight, soft and mild	l tender
chicken marinated in cream, chees	se &light spices.
Flavoured with cardamom and ste	ems of coriander.

Chicken Tulasi Kabab (D) NEW	£6.95
Tandoori chicken breast tikka with fresh basil,	
green chilli, garlic, lime juice and tomato chu	tney.

Trio Chicken Kabab (D) NEW

Selection of mixed chicken tandoori kebab.	20.70
Tandoori Mix Kabab (D) NEW	£6.95
Selection of tandoori kabab including chicken, lamb & shish kebab.	

f6.95

Tandoori Salmon Tikka (D) £8.50 Salmon marinated in dill, honey and mustered with a hint of mint.

Tandoori King Prawn Peshwari (D) £8.95

Shell on jumbo prawn matured in creamed hung Yoghurt marinade, aromatised with saffron, caraway Seeds and fresh coriander. Chargrilled.

Baby Lamb Chops (D)

£7.95

Baby Lamb rack marinade of crushed garlic cloves, coriander, desi chillies and yoghurt cooked over live charcoal.

Grill Chicken Drumsticks (D) NEW £6.50

Chicken drumstick marinated with mixed tandoori spice & herb with Gerick style cooked in tandoori oven.

Kakori (Shik) Kebab

£6.95

The remarkable thing about the cloves and Cinnamon flavoured kakori is that it melts in your mouth, it's a royal kebab.



Deep / Pan Fried

Deep / Pan Fried			
Chicken Patia Puri An array of spicy, tangy chicken. Served with fried homemade pancake bread.	£7.50 deep		
Prawn Patia Puri An array of spicy, tangy prawn. Served with of fried homemade pancake bread.	£7.5 0 deep		
King Prawn Patia Puri An array of spicy king prawn with sweet and mango. Served with deep fried homemade poread.			
Hot Meat Puri An array of spicy, tangy hot meat. Served with deep fried homemade pancake bread.	£7.50		
Fish Pakora	£6.95		

Chunks of fish spiced and deep fried.			
Hot Chili Fish	£7.95		
Sea Fish lightly, crisply battered, fried			
toast in onions, hot chilli & garlic. Very			

Calamari Chaat G NEW £7.95

delicate flavour.

Fried calamari blended with a selection of Indian spices, ground cherry tomatoes, crisp red onion with a touch of tamarind and sliced bell peppers.

Scallops NEW £8.95

Pan seared scallops infused in a green herb sauce with caramelised sugar and coconut milk.

Vegetarian

Vegetable Samosa G	£5.50
Puff pastry savoury filling: spiced potatoes,	
onion, green peace and fresh coriander,	
serve with tomato chutney.	

Onion Bhaji	£5.50
Thin julienne cut potato and onions deep	
fried with gram flower until golden brown.	

Chana or Mushroom Puri £6.25

An array of spicy, tangy Chana or mushroom. Served with deep fried homemade pancake bread.

Hot Chili Paneer D £6.95 Marinated homemade paneer toasted in hot chili, garlic and coriander.

Cheesy Aloo Tikki D NEW £6.25 Potato Patties stuffed with melted paneer.

Grill Garlic Mushroom D £6.25

Crusted with lemony coriander herbed batter.
These delicate garlic button mushroom, crumbed.

Paneer and Broccoli Tikka D NEW £6.95

Grill pepper and broccoli marinated in yellow chili cheddar cheese and green cardamom.

Samosa Chaat (D/G) NEW £6.95

Crushed Vegetable Samosa with spicy chickpea serve with yogurt tamarind sauce fresh mint sauce with crispy Sev.

Tandoori Paneer £6.95

Chunks of homemade paneer stuffed with piquant chutney and pickles, marinated and grilled with veggies over charcoal amber.

Mains

Tandoori Special

(All served with a flavoured curry sauce, mint sauces and salad)

Reshmi Malai Tikka (D)

£16.95

White as moonlight, soft and mild tender chicken marinated in cream, cheese & light spices. Flavoured with cardamom and stems of coriander.

Chicken Tikka Main (D)

£15.95

Chicken marinated in yogurt, herbs and spices roasted in clay oven.

Tandoori Chicken Main (D)

£15.95

Spring chicken marinated in yogurt, herbs & spices and roasted in clay oven.

Chicken Shaslik Main(D)

£16.95

Succulent pieces of boneless Chicken, marinated in yogurt and spices, skewered with bell papers cooked to perfection.

Garlic Tandoori Lamb (D)

£17.95

Tender pieces of lamb fillet marinated in chef's specially Created garlic spices. Cooked in a clay oven.

Tandoori Mix Grill (D)

£19.50

The ultimate meat sizzler-chicken tikka, lamb tikka, tandoori chicken, shish kebab, malai tikka & tandoori king prawns.







Mains (continued)

Tandoori Jumbo King Prawn (D) £19.95

Chargrilled shell on jumbo king prawns marinated in creamed hung yogurt. Marinated and aromatised with saffron, caraway seeds and fresh coriander.

Tandoori Seabass (D)

£17.95

Seabass marinated in tandoori spices cooked in a clay oven and finished on the chargrill.

Tandoori Fish Shaslik (D)

£17.95

Chunks of fish marinated in yogurt and spices, skewered with green and red bell peppers. Cooked to perfection.

Mix Shaslik Special (D) NEW £17.95

A mix of Chicken breast and tender lamb marinated in yogurt and spices, skewered with green and red bell peppers. Cooked to perfection.

Salmon Machli Tikka (D)

£18.95

Chunk of salmon with fenugreek leaves, yogurt and spice grill in clay oven.

Viceroy Secrecy

🌶 Viceroy Special (D) NEW

£16.95

Sliced chicken tikka cooked with mushrooms and fresh cream with ginger, garlic and mix paper.

Aam Chana Gosth NEW

£17.95

Tender baby lamb cooked with chef special spice with diced onion and chickpeas served with fresh mango slice.

Murgh Jaipuri (G) NEW

£17.95

Julienne cut chicken with strips of green & red pepper in a fiery north Indian bhuna style sauce.

Murgh Gosth Katta Piaza NEW

£17.95

A favourite Indian lamb and chicken mixed dish cooked with onion, garlic, ginger, garam masala and green chilies.

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Delhi Style Dalcha Lamb NEW

£17.95

Tender lamb from shanks marinated in a spiced yoghurt marinated in 24hrs & served with Chana lentils., red Onions & green chilies to provide a full favour.

Goan Chicken Curry D NEW

£16.95

Chicken cooked with prepared Goan spice and fresh coconut spiced sauce.

Kali Mirch Murgh D NEW

£16.95

Old favourite modernised with crushed coarse black paper provide in a distinct flavour to the spice seasoned chicken tikka with a hint of lemongrass, chopped green chillies provide a full-bodied rustic and earthy



Tandoori Seabass Masala (D) NEW £18.50

Tandoori Seabass toasted in our house delight sauce



Lamb and Duck Roast NEW

£18.95

An ambrosial but Royal Bangoli dish with a fusion of seared tender Lamb and Duck cooked with caramelised onion, scented with ground fennel seeds.

Viceroy Goat Salun NEW

£17.95

A family recipe-kid goat spice with garam masala, marinated chilli, coriander and herbs

Adraki Lamb Rack NEW

£18.95

A south Indian dish made famous during the Mughal Era using black mustard seeds with lamb chops infused with fragrant turmeric, garam masala and crushed ginger in a light but earthy sauce.

Chef Special

King Prawn Delight (D)

£19.95

King prawn marinated in Yogurt, ginger and garlic, cooked in a clay oven and mixed with special thick sauce.

Redford Delicacy (D)

£18.50

Tandoori mixed meat cooked in our own recipe consisting of a rich fusion of spices in a special masala sauce.

Goan King Prawn Curry (D)

£19.95

A traditional dish of Goa, king prawn cooked with onion and coconut, flavoured with curry leaves and mustard.

Rajasthani Hundi (D)

£17.95

Ever popular dish in Rajasthan, succulent shoulder of lamb, braised over four hours with green chilli tomato, ginger, garlic mushroom and chef's blend of spices. Truly amazing.

Dill Salmon (D) NEW

£18.95

Highly recommended- Salmon cooked with chef secret recipe of Viceroy with unforgettable test.

Murgh Lababdar (D) £16.95

Chicken tikka cooked with fenugreek flavoured onion tomato gravy with a tuck of cream.

Muragh Methi Palak (D)

£16.95

Marinated Chicken cooked with fenugreek, ground chilies, tossed with a generous helping of fresh spinach.

Zafrani Pepper Chicken (D)

£16.95

Marinated chicken cooked in a rich cashew nuts, yoghurt and a touch of peppercorn.

Butter Masala Special (D)

£16.95

Tender pieces of chicken tikka blended in a smooth tomato gravy finished with cream and garam masala.

House Special Duck

£18.95

South Indian style Duck, simmered in a tangy lime sauce and tamarind bhuna dish its distinctive sweet and sour, yet hot flavour.

Fish Malabar (D)

£18.50

A home style south Indian delicacy of fish, spiced with cumin, fenugreek and pepper.

Special Balti

£18.95

King Prawn, chicken and lamb in a spicy Balti sauce along with verity of herbs and spices and topped with roasted garlic chili and coriander.

House Special

Chicken £15.95

Lamb £17.95

Chicken or Lamb Chettinad (D)

Cooked with spicy onions, ginger, garlic, special blend of Chettinadi spices and flavoured with coconut & curry leaves.

Achari Chicken or Lamb

A special tangy masala which is obtained from various spices & herbs mixed together to perfection.

Garlic Chilli Chicken or Lamb

Chunks of chicken or lamb marinated overnight in churned Garlic, cooked with fresh green chilli & capsicum.

Deshi Chicken or Lamb

A truly euthenics Indian dish with aromatic Spice to leave a lasting impression.

Saag Chicken or Lamb (D)

Soft and tender Lamb Chunks cooked Spinach and tossed with onion and garlic.

Chicken or Lamb Karahi

All-time favourite chicken or lamb curry cooked in an authentic Indian spice.

🕯 🌢 🎍 Laal Mass

Rajasthan's favourite lamb curry cooked with whole red chillies and fresh spices. Easily the hottest dish of the menu.



Hundi Ghost

Diced spring lamb steeped overnight in whole spices, ginger & garlic juice pot roasted in flavoursome and full-bodied cardamom flavoured spicy masala.

















Traditional Favourite		Vegetable Side Dishes		Naan Breads	
Vegetabl	е	£13.95	Any Side	£7.95	Plain Naan
Chicken		£15.95	Main (All are Mild to Medium)	£12.95	Garlic Naan Cheese Naan
Lamb / S	mall Prawn	£16.95	Mixed Vegetable Curry		Garlic and Cheese Naan
King Prav	wn	£18.95	Saag Bhaji		Garlic & Tomato Naan
∧ Ko	orma (D/N)		Saag Aloo Bombay Aloo		Peshwari Naan Keema Naan
✓ Til	kka Masala (D)		Aloo Gobi Cauliflower Bhaji		Kulcha Naan Tandoori Roti
الله Ja	lfrezi (D)		Saag Paneer (D)		Tawa chapati
M Pa	asanda (D)		Paneer Makhani (D) Tarka Dal		Paratha
🌛 Ba	alti		Mushroom Hari Piyaj		Children's Choice
,	opiaza		Brinjal (Aubergine) Bhaji Dall Makhani (D) Dall Palak Dingri		Chicken Nuggets & Chips
, ,	nuna adras		Rice & Chips		Fish Fingers & Chips
J JJ Vi	ndaloo		Basmati White Rice	£2.95	Mini Chicken Kebab & Chips 🤳
Biry	ani		Pilau Rice Vegetable Rice	£3.25 £3.95	Cheeky Chicken Korma with Rice or Chips
🌛 Chicken I	Biryani	£17.95	Mushroom Rice Lemon Rice	£3.95 £3.95	
	Tikka Biryani (D)	£18.95	Garlic Rice	£3.95	Extras
🌶 Lamb Bir	iyani	£18.95	Keema Rice	£4.25	Any Curry Sauce
	wn Biryani	£19.95	Egg Rice Special Fried Rice	£3.95 £5.25	Indian Fresh Salad Raita
yegetabl	e Biryani	£15.95	Chips	£2.95	Naita
			Bombay Chips	£3.95	

£2.95 £3.50 £3.95 £3.95 £3.95 £3.95 £3.95 £2.50 £2.00 £3.50

£6.95

£8.95

£8.95

£9.95

£5.95 £3.25 £2.00

Our Banquet Meals



Appetiser

Poppadum & Mixed Pickle

Mixed Stater includes

Baby Lamb Chops, Fish Pakora, Chicken Malai Tikka, Aloo Tikki

Main Courses

Rajasthani Hundi, Butter Masala Special and Achari Chicken

Side Dishes

Mixed Vegetable Curry

Rice and Bread

Basmati, Pilau or Mushroom Rice and Selection of Naan

Tea or Coffee



Appetiser

Poppadum and Mixed Pickle

Mixed Stater includes

Tandoori King Prawn Peshwari, Baby Lamb Chops, Fish Pakora, Chicken Tulasi Tikka

Main Courses

Viceroy goat salun, Chicken Jalfrazi, Delhi style Dalcha Lamb

Side Dishes

Dall Palak Dingri and Aloo Gobi

Rice & Bread

Basmati, Pilau or Mushroom rice and Selection of Naan

Dessert & Coffee

Gajor ka Halua or Gulab Jamon and Coffee or Tea

We have **VEGAN** options available, so if you need please discuss with management.

If anyone has a **GLUTEN** or **NUT** Allergy please share with us before your order.



MMild

Medium

Fairly Hot

Very Hot

D Dairy **G** Gluten Nut





















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