

Spice Fusion has long been a favourite in Worcestershire for its authentic Indian flavours and warm hospitality. Now ready for a fresh chapter, our new menu has been curated by award-winning TV chef Sudha Saha, known for his guest appearances on the BBC, ITV and Channel 4; we're bringing a fresh twist to tradition. Inspired by India's rich culinary landscape, Sudha's creations blend classic favourites with bold, modern flair to elevate the Indian dining experience. At Spice Fusion, tradition meets innovation, and every dish tells a story.



# SPICE FUSION

## STARTERS

Poppadoms ( <i>Spicy/Plain</i> ) 0.80	Lime Pickle ( <i>Each</i> ) 1.00	Chutney Tray ( <i>Per Person</i> ) 1.00
Onion Bhaji (Slivers of onion mixed with spices and gram flour, deep fried and served with salad)	4.95	
Samosa Chaat (Veg samosa served with chickpea chaat, tamarind sauce, raita with apple and mango chutney)	5.95	
Achari Paneer Tikka (Indian cottage cheese marinated in yoghurt and achari spices cooked in a tandoor)	5.95	
Spiced Panko Prawn Lollypop (Spiced panko crumbed prawn served with ginger sweet chilli dip and oriental slaw)	6.50	
Prawn Puri (Cooked in a medium sauce, served with a puri bread)	6.50	
Salmon Tikka (Tandoor cooked spiced Loch Lomond salmon, served with garlic, spinach and chilli oil)	7.50	
Lamb Cutlets (French trimmed lamb cutlets marinated with greek yoghurt and freshly ground spices finished in a charcoal grill, served with mint chutney and asian slaw)	9.95/19.90	
Seekh Kebab (Spiced ground lamb skewered and cooked in a tandoor, served with mint yoghurt and salad)	7.50	
Szechwan Duck roll (Braised juliennes of duck breast wrapped in pastry and served with sweet chilli)	6.50	

## FROM CLAY OVEN

Tikka Shashlik Chicken/Lamb	13.50
Salmon Tikka	14.95
Chicken Sizzler Deluxe	14.50
<i>(Chicken breast marinated with garlic, ginger, Desi spices, yoghurt, and herbs, then grilled with onions and peppers)</i>	
Chicken Tikka	6.25/12.50
<i>(Chicken marinated overnight in a hung yoghurt and spices cooked in a tandoor)</i>	
Tandoori King Prawns	8.50/16.50
Tandoor Mix Grill (for 2 pax)	18.95
<i>(Assortment of Chicken Tikka, Seekh Kebab, Tandoori Chicken, King Prawn, Salmon)</i>	

## ENGLISH DISHES

Grilled Chicken Breast, Mashed Potatoes, Assorted Seasonal Veg and Red Wine Jus	14.95
Ribeye Cooked to order, Mashed Potatoes, Assorted Seasonal Veg and Pepper Sauce	17.50

## CHILDRENS MENU

Homemade Chicken Nuggets with Chips	7.95
Panko Crumbed Fish Fingers with Peas and Chips	7.95

## SIGNATURE DISHES

Pan Fried Spiced Sea Bass, Potato and Chickpeas Poriyal and Malabar Sauce	16.95
Assortment of King Prawns, Scallops, Tilapia, Dosa Potato and Moilee Sauce	18.95
Seared Highland Venison, Spiced Hispi Cabbage, Spiced Potato and Achari Jus	19.95
Spiced Paneer Stack, Tossed Mixed Veg and Peanut Butter Curry Sauce	14.95

## HOUSE SPECIALTIES

King Prawn Kadha (King prawns cooked with kadha spices, onion and tomato)	14.95	Chicken Simla Mirch (Chicken cooked with kadha spices and peppers finished with cilantro)	12.95
King Prawn Malai Curry (King prawns cooked with mustard and coconut milk)	14.95	Beef Nation's Rang Dang (A Malaysian dish - Beef cooked with curry leaves, tamarind extract and coconut milk)	13.95
Macher Jhol (Loin of tilapia cooked with baby aubergine and potato, aromatised with panch phoron tempering)	13.95	Railway Lamb Curry (Lamb cooked with potato, mustard oil and aromatic spices)	12.95
Alleppey Fish Curry (Loin of white fish cooked in Kerala style curry sauce)	13.95	Keema Peas Bhuna (Minced lamb and peas cooked with onion, tomato and garam masala)	12.95
Old Desi Butter Chicken (Morsels of chicken cooked in a tandoor and finished in a satin smooth tomato, garlic and cream based sauce)	12.95	Lamb Kali Mirch (Lamb cooked with black pepper, finished with cream)	12.95
Chicken Chettinad (Chicken morsels cooked in hand ground chettinad spices)	12.95		

## SUNDRIES

Rice (Plain/Pulao) (Fried/Mushroom/Keema/Egg/Veg/Lemon)	3.25 3.95
Plain Nan (Garlic/Cheese/Keema/Peshwari)	3.25 3.95
Tandoori Roti	3.25
Laccha Paratha	3.95
Chapati	2.75

## SIDES

Chips	3.25
Loaded Chips/Dirty Chips	4.50
Raita	3.50

## BIRYANI

Nizami Handi Biryani  
*Chicken/Lamb 13.95, Veg 11.95*

(Fragrant basmati rice cooked with aromatic spices, paired with a choice of lamb, chicken, or vegetables, and served with curry sauce and raita)

## TRADITIONAL DISHES

Chicken / Lamb / Prawn	9.90		
Chicken Tikka / Lamb Tikka	11.90		
King Prawn	13.95		
BHUNA	PATHIA	DHANSAK	KORMA
TIKKA MASALA	SAAGWALA	JALFREZI	ROGAN JOSH

## BALTI

*Select Your Main Ingredient*

Chicken / Lamb / Prawn 9.90  
Chicken Tikka / Lamb Tikka 11.90  
King Prawn 13.95  
Mixed Vegetable 8.50

*Add An Extra Vegetable To Your Dish*

Mushroom/Spinach/Cauliflower/Okra/Tomatoes/Potatoes/  
Chickpeas 1.00  
Paneer 2.00

## VEG DISHES

Bombay Aloo (Potato cooked with cumin, onion and tomato)	5.95
Saag Paneer (Paneer and spinach cooked with cream and fenugreek)	5.95
Paneer Makhani (Paneer cooked in a satin smooth makhani sauce)	5.95
Sag Aloo (Potato and spinach cooked with aromatic spices)	5.95
Tadka Dal (Yellow lentils cooked with onion and garlic tempered with cumin)	5.95
Channa Kadha (Chickpeas cooked with kadha spices finished with cilantro)	5.95
Aubergine Chaat Patta (Aubergine cooked with tamarind and coconut milk)	5.95

## VEGAN DISHES

Cauliflower and Potato Curry served with Veg Rice	10.95
Tandoori Vegetable with Peas and Rice	10.95

### ALLERGY ADVICE:

Our dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide.

If you are allergic or have any food intolerance, kindly let us know when ordering.