CURRY AT THE MURRAY

STARTERS

Tawa Masala Prawns

Deshelled king prawns, griddle-cooked with warming spices and fresh coriander.

Jeerem Meerem Chicken

Tender chicken breast marinated in a Goan blend of crushed black pepper and cumin, then grilled for a smoky, citrus-spiced finish.

Sweetcorn & Green Pea Chaat

A refreshing combination of charred sweetcorn and green peas, fresh herbs, and tangy chutneys, inspired by the vibrant flavours of Indian street food.
Contains: Gluten-free & Dairy free on request.

VEGETARIAN STARTER PLATTER

Jeerem Meerem Mushroom

Mushrooms marinated in a Goan blend of crushed black pepper and cumin, then grilled for a smoky, citrus-spiced finish.

Cauliflower Pakoda

South India's much-loved crispy snack — cauliflower coated in a spiced gram-flour batter and fried until golden.
Contains: Gluten

Sweetcorn & Green Pea Chaat

A refreshing combination of charred sweetcorn and green peas, fresh herbs, and tangy chutneys, inspired by the vibrant flavours of Indian street food.
Contains: Gluten-free & Dairy free on request.

MAIN COURSE

Chicken Mapas Curry with Parotta

A traditional Kerala-style curry made with boneless chicken thighs, gently simmered in coconut milk with curry leaves, green chillies, and aromatic spices. Light, fragrant, and full of delicate coastal flavours, served with flaky parotta.
Contains: Dairy, Mustard, Gluten-free option available with rice instead of parotta.

Kheema Parotta

Slow-cooked Dumfriesshire minced lamb with red onions, tomatoes, and warming spices, creating a rich North Indian curry, served with flaky parotta.
Contains: Dairy, Mustard, Gluten-free option available with rice instead of parotta.

Malai Prawn Curry

King prawns simmered in a luxurious white gravy of cashews, cream, and green cardamom. Mild, elegant, and inspired by royal Rajasthani cooking.
Contains: Gluten, Dairy, Mustard, Nuts Gluten-free option available with rice instead of parotta.

Chickpea & Potato Mapas Curry with Parotta

Potatoes and chickpeas gently cooked in a delicate coconut milk curry with curry leaves and mild spices, inspired by the comforting flavours of Kerala, served with flaky parotta.
Contains: Dairy, Mustard Gluten-free option available with rice instead of parotta.

DESSERTS

Spiced Sabudana Kheer

Warm, velvety, slow-cooked tapioca pearls with cardamom and saffron-infused milk, topped with cashews and raisins.
Contains: Dairy, Nuts

Ginger Stem & Salted Jaggery Kulfi

Traditional slow-reduced milk kulfi sweetened with dark, unrefined jaggery and spiced with a hint of fresh ginger, topped with butterscotch sauce.
Contains: Dairy, Egg

Laggan
THE MURRAY ARMS