

Welcome To Aurora's Experience

PALATE CLEANSERS TO PERK YOU UP BEFORE THE FEAST

5.5

Cucumber Shooter... A fresh and delicate shot to cleanse the palate
Honey Whisky... Sharp, sweet, and perfect before dinner
Watermelon Sugar... A sweet and refreshing shot to ignite all flavours

NON VEG STARTERS

Dragon fire Chicken Noodles

Fiery wok-tossed noodles with tender chicken, bold spices, and sizzling savoury perfection. (E,G) £11.80

Zesty Chicken Tikka

Succulent chicken marinated in vibrant spices, delivering bold flavour with every bite (D,M) £9.80

Salmon Tikka

Our tantalising fusion of fresh salmon infused with aromatic spices and grilled to perfection. (D,M) £11.80

Lamb Hirata Bao Bun

Crispy Lamb with soy and chilli nestled in a soft bun. (G) £12.80

Calcutta Chilli Chicken/ Prawns

Tender chicken *or* succulent prawns tossed with vibrant bell peppers and zesty onions, smothered in our signature Indo-Chinese sauce (G,C) £10.40 | £12.80

Inferno Chicken Momos

Steamed dumplings, served hot with fiery, tangy dipping sauce *or* crisped to perfection, then tossed in a fiery soy-garlic glaze.

(G) steamed £10.80 | fried and tossed momos £11.80

Aurora's Lamb Seekh Kebab

Charcoal-grilled lamb, rich spices, smoky aroma—North Indian tradition in every irresistible bite. £11.80

Chicken Lollipops

Crispy, spicy drumettes bursting with bold flavour, served with tangy dipping sauce. (G) £10.80

Kali Miri Wings.

Fiery Indian-spiced wings, crisped to perfection, drenched in bold, tangy chili sauce with mixed peppers. (G) £11.80

Achari Chicken Tikka

Tangy, spicy, smoky grilled chicken marinated in bold, pickle-inspired Indian spices. (D,M) £10.80

Spice-Kissed Fish Pakora

Crispy battered fish bites seasoned with spices, fried to golden, flavourful perfection. (G) £11.80

SPECIAL

Royal Spice Prawns

(C,D,M)
Juicy king prawns grilled with aromatic spices, delivering bold, succulent coastal flavour bursts.

£14.80

SIZZLER

Aurora's Signature Platter

Sizzling feast of seekh kebab, achari chicken tikka, lamb chop, tandoori prawn, fish pakora. Grilled, golden, and spiced to perfection. Bold flavours, irresistible textures, unforgettable taste (C,D,G,M)

serves 2 £19.90 serves 4 £33.90

SIZZLER PLATTER

Crispy wings, fiery tikka, crispy fish, juicy kebabs, and sizzling chicken pakora—packed with flavour, grilled to thrill. (C,D,G,M)

serves 2 £17.80 serves 4 £29.80

VEGETARIAN STARTERS

Samosa Chaat Bombs

Crispy samosas topped with tangy chutneys, spiced chickpeas, and bold flavours in every bite. (D, G) £8.40

Calcutta Chilli Paneer

Tender paneer cubes tossed with vibrant bell peppers and zesty onions, smothered in our signature Indo-Chinese sauce. (D, G) £9.80

Spring Rollets

Crisp vegetable and savoury seasonings, wrapped in delicate spring roll wrappers and served with zesty sweet chilli sauce. (D, G) £7.40

Wok'd Rainbow Noodles

Stir-fried to perfection with a medley of crunchy, colourful vegetables. (E, G) £9.90

Manchurian

Deep fried vegetable fritters served in a tangy chilli garlic oriental sauce. (G) £7.40

Onion Bhaji

Finely sliced onion and potatoes smothered in a simple, fragrantly spiced batter and fried to crispy perfection £7.60

Blazed Garlic Soya

Flash-seared soya and mix peppers in a fiery garlic-chili glaze. (D, G) £7.40

Momos

Steamed dumplings stuffed with spiced veggies, served hot with fiery, tangy dipping sauce *or* Crisped to perfection, then tossed in a fiery soy-garlic glaze. (G)
steamed £8.90 fried and tossed momos £9.90

Hirata Bao Bun

Crispy vegetable with soy and chilli nestled in a soft bun. (G) £10.50

SPECIAL Paneer shashlik

(D, M)

Smoky grilled paneer skewers, bursting with spices, peppers, and irresistible tandoori flavour
£10.80

SIZZLER

Vegetarian Sizzler Platter

Onion Bhaji, Spring roll, Paneer & Soya served on a piping hot sizzler enveloped in aromatic smoke (D, G, M)

serves 2 £16 serves 4 £28

GRILL & BURGERS

GRILL

Arabic Lamb Chops

Succulent grilled lamb cutlets, delicately seared and tossed with caramelised onions, vibrant peppers, and a rich, aromatic oriental sauce served with your choice of fragrant rice *or* crispy fries.

(D, G, M) £17.90

Aurora's Arabic Style Whole Seabass

Bone-in sea bass marinated in Arabic herbs, garlic butter. Served with rice *or* fries and tangy mango and coconut herb sauce. Succulent, aromatic, and Middle Eastern inspired.

(G, M) £17.90

Chicken Diane

Juicy grilled chicken fillet smothered in rich, creamy mushroom sauce—served with sautéed vegetables and golden chips for a comforting, flavour-packed delight

(D, G) £16.80

BURGERS

Double-stacked and flame-grilled, served with crispy fries

Chicken Burger

Juicy grilled chicken, mayonnaise, melted cheese, crisp lettuce, tomato, and house sauce stacked to perfection.

(D, E, G) £12.40

Flame Craft Burger

Succulent beef, melted cheese, mayonnaise, crispy turkey rashers, fresh tomato and lettuce bold, smoky, and satisfying.

(D, E, G) £14.80

Garden Gourmet Burger

Golden vegetable patty, melted cheese, mayonnaise, tomato, onion, lettuce, and house sauce. Fresh, vibrant, and deliciously meat-free.

(D, E, G) £12.40

KIDS

Little bites, big smiles! Tasty treats served with chips, salad, and a refreshing juice.

£6.90

Chicken Nuggets (G)

Crispy, golden nuggets kids love

Veggie Fingers (G)

Crunchy, fun, and full of flavour

Garlic Bread (D, G)

Toasty and totally snackable

MAINS

NON VEG

Parda Dum Biryani

Choose from chicken, prawn, or lamb—layered with fragrant basmati rice, aromatic spices, kewra water, and sealed in flaky bread dough. Served with raita and biryani sauce. (C, D, G)

Chicken £17.80 | Lamb £18.80 | Prawn £19.80

Chef's Special Biryani

A mix of chicken, prawns, and lamb, layered with fragrant rice and spices, finished with raita and biryani sauce.

(C,D,G) £21.80

Aurora's Lamb Obsession: The Mighty Champaran

To lamb lovers everywhere. Slow-cooked in a sealed mud pot, this dish unleashes smoky depth, fiery spices, and melt-in-your-mouth tenderness. Infused with garlic, and a hint of lemon leaf, One bite, and you're hooked. (D, M) £21.80

Rara Gosht

Fusion of lamb cubes and spiced keema, slow-cooked in rich tomato-onion gravy. £16.40

Claypots

Succulent meat slow-cooked in spiced claypot gravy with smoky depth, garlic, ginger, and fire-kissed goodness. (C,D,N)

Chicken £15.80 | Lamb £16.80 | Prawn £17.80

Old Delhi Butter Chicken

Rich, creamy, and indulgent. Chicken in a luxurious tomato-based sauce with aromatic spices and butter. (D) £14.90

Chicken Tikka Masala

Tender char grilled chicken cooked in creamy tomato sauce with Indian spices. (D) £14.90

Vindaloo

Bold and fiery Indian classic—choose chicken, lamb, or prawn in a rich tomato and onion gravy, spiced to perfection. (C, D)

Chicken £12.80 | Lamb £14.80 | Prawn £15.80

Kashmiri Lamb Rogan Josh

Lamb simmered in rich tomato base, with shahi jeera, fenugreek, and roasted garam masala. £16

Royal Salmon Masala

Succulent salmon chunks in masala curry, bursting with spices and creamy tomato. (C, M) £16.40

Saag

Spinach purée with roasted garlic, spices and coriander, finished with your choice of meat. (C, D)

Chicken £14.80 | Lamb £15.80 | Prawn £16.80

Balti

Aromatic curry cooked in a wok style—choose chicken, lamb, or prawn with peppers, onions, and bold spices. (C, M)

Chicken £14.80 | Lamb £15.80 | Prawn £16.80

Goan Style Tamarind Prawns

Prawns in vibrant sauce with ginger, chilli, onion, tamarind, and coconut cream. (C, M) £16.80

Prawns Masala

Prawns cooked with onion, tomato, mustard, curry leaves, and coconut masala. (C, M) £16.80

Chicken Korma

Chicken in creamy sauce, delicately spiced with coconut, cashew, and herbs. (D, N) £15.20

VEGETARIAN

Available as sides

Jalfrezi

Stir-fried curry bursting with flavour—meat cooked with peppers, onions, tomatoes, and garam masala. (C, D)

Chicken £14.90 | Lamb £16.80 | Prawn £17.80

Aurora's Tawa

Traditional favourite—meat sauteed with bold spices in a smoky, semi-thick sauce. (C, D, M)

Chicken £14.80 | Lamb £15.80 | Prawn £16.80

Bhuna

Savoury and slow-cooked—your choice of meat simmered in a rich, thick sauce with fresh peppers and signature house spices. (C, D)

Chicken £14.80 | Lamb £15.80 | Prawn £16.80

Dhansak

Persian-inspired curry— you choice of meat slow-cooked with lentils, spices, and a touch of pineapple. (C, D)

Chicken £14.80 | Lamb £15.80 | Prawn £16.90

Pathia

Sweet, sour, and spicy— your choice of meat simmered in tangy tomato sauce with mango and chilli. (C, D, M)

Chicken £14.80 | Lamb £15.80 | Prawn £16.90

Madras

South Indian favourite with a spicy kick—chicken, lamb, or prawn in tomato-based curry with roasted spices. (C, D)

Chicken £14.80 | Lamb £15.80 | Prawn £16.80

Karahi

Traditional wok-cooked dish—meat tossed with tomatoes, peppers, onions, and aromatic spices. (C, D)

Chicken £14.80 | Lamb £15.80 | Prawn £16.80

Parda Dum Biryani

Vegetables layered with fragrant basmati rice, aromatic spices, kewra water, and sealed in flaky bread dough. Served with raita and biryani sauce. (D, G) £14.40

Makhani Paneer

Paneer in buttery tomato sauce, enriched with fenugreek and garam masala. (D) £14.40

Vegetarian Korma

Vegetables in creamy sauce, delicately spiced and finished with nuts. (D, N) £11.40

Chana Palak Temptation

Chickpeas in garlicky spinach gravy with cumin and ginger. (D, G) £12.40

Dal Tarka

Yellow lentils tempered with garlic and cumin. £10.40

Dal Makhani

Slow-cooked black lentils and kidney beans in buttery cream, deeply spiced with house masala. (D, G) £10.40

Palak Paneer

Creamy paneer in velvety spinach, with garlic and aromatic spices. (D) £14.40

Aloo Gobi

Potatoes and cauliflower, gently spiced for classic comfort. (D) £10.40

Mix Vegetable Curry

Beans, cauliflower, carrots, mushrooms, potatoes, and peas simmered in rich gravy with herbs and Indian spices. (D) £10.40

Bombay Aloo

Tender potatoes, parboiled and then fried until golden and subtly crisp.

Tossed in a fragrant, gently spiced mix of turmeric, cumin seeds, and mustard seeds, then finished with fresh coriander. (D) £10.40

ACCOMPANIMENTS

BREADS

Tandoori roti	2.9
Naan (G, D, E)	3.4
Keema Naan (G, D, E)	4.9
Cheese Garlic Naan (G, D, E)	4.9
Garlic & Coriander Naan (G, D, E)	3.8
Peshwari Naan (G, D, E)	4.9
Garlic Naan (G, D, E)	3.8
Chilli Cheese Naan (G, D, E)	4.9

RICE

Basmati	4.2
Pilao Basmati	4.4
Jasmine	3.6
Egg fried rice	4.4
Vegetable fried rice	5.5
Mushroom Basmati	4.5
Garlic Basmati	4.2
Keema Basmati	5.5

FRIES

French Fries (G)	3.4
Masala Fries (G)	3.8
Wok Chilli Fries (G)	5.4
Cheese, Chilli Loaded Fries (G,D)	5.4
CONDIMENTS	
Raita (D)	3.4
Yogurt (D)	2.4
Pickle	1.5

DESSERTS

END WITH OUR..

5.5

Dirty martini - a light yet strong shot to end the night

Choco Mint - end the night with a shot, less calories than a dessert

Tiramisu shooter - perfect blend of coffee and chocolate to see you through till the end of the night



Matka Kulfi

9.95

Matka kulfi is a creamy, slow-melting delight infused with fragrant saffron and cardamom, enriched with crunchy pistachios, delivering a luxuriously rich, nutty, and indulgent experience. (D/N)



Gulab Jamun

7.25

Gulab jamun is a warm, syrupy delight—soft dumplings soaked in fragrant cardamom and rose-infused syrup, melting into rich, caramelised sweetness. Served with vanilla ice cream, it's pure indulgence. (G/D)



Brownie & ice cream

8.25

Rich, chocolatey bliss with a cool, creamy kiss (E,G/D)

Our kitchen handles ingredients that contain or may come into contact with common allergens, including dairy, eggs, wheat, soybeans, peanuts, tree nuts, fish, and shellfish. While we take precautions to prevent cross-contamination, we cannot guarantee that any item is entirely free of allergens.

(N) Nuts, (D) Dairy, (G) Gluten, (E) Egg, (C) Crustaceans, (V) Vegan, (M) Mustard