



Shere Khan first opened its doors in 1987 and was recognised for its break away modern styling, traditionally inspired dishes and was the first licenced restaurant on the famed “Manchester Curry Mile”. Establishing the rise of new generation Indian restaurants across the UK.

Allergen Warnings: Some dishes may contain Nuts

If you are prone to allergic reactions please consult a member of staff who will be happy to advise you on suitability of our menu items.

For Parties of 6 or more there is a 10% service charge.

Starters

We provide red onion, mango chutney, yoghurt sauce, coleslaw and Hara chutney with every order for which we charge £1.20 per person. Pappadums are £1 per portion (for x2)

Shere Khan Special Tandoori | £9.90

An selection of Tandoori starters including Chicken Tikka, Seekh Kebab, Lamb Chop Tikka

Mixed Starter | £8.50

A selection of Shere Khan Favourites including - Lamb Chop, Reshmi Kebab, Onion Bhajee, Vegetable Samosa and Aloo Kebab.

Chicken Tikka | 5 pieces £6.50

Succulent pieces of tender chicken breast meat, marinated in our own traditional marinade then flame grilled to perfection.

Lamb Chop Tikka | 3 pieces - £9.50

One of our signature dishes that made us famous - Tender Lamb Cutlets marinated in Shere Khans special Marinade for 24 hours and cooked over a 750 deg flame.

King Prawn Tikka | 3 pieces - £10.50

De-shelled, succulent, king prawns marinated in our acclaimed marinade and char-grilled over a high heat.

Lahori Fish Tikka | £8.90

Panjabi inspired street food made famous by the red brick streets of Lahore. Pieces of sustainable caught Atlantic Haddock, marinated in traditional spices and lightly fried in butter.

Paneer Tikka | £5.90

Homemade cubes of soft Indian cheese, marinated with fragrant herbs and spices, pan-fried in a masala sauce.

Shami Kebab | £3.90

A staple classic of the subcontinent, minced lamb patty with chickpeas, chopped onion, garlic, ginger, coated in egg and fried to perfection.

Seekh Kebab | £5.30

A favourite of the Subcontinent. Fresh lamb mince mixed with onions, fresh coriander and traditional spices and char-grilled over a 750-degree flame for a juicy succulent Shere Khan classic.

Malai Kebab | £5.90

Our traditional Seikh Kebab fused with Italian Mozzarella.

Reshmi Chicken Kebab | £5.30

Char grilled chicken Seikh kebab.

Dine In Menu

Samosa Vegetable | £3.90

Also known as a Singara - a traditional pastry parcel filled with potato onions and peas.

Samosa Keema | £4.20

Fresh Samosa filled with minced lamb, onion and peas.

Onion Bhaji (2 per portion) | £3.90

Traditional onion fritter made with sliced onion gram (ground chickpea flour) and spices and fried till crispy.

Prawn Puri | £7.50

A street food inspired snack made with a lightly spiced tomato based curry with succulent prawns served on a crispy flatbread.

King Prawn Puri | £10.50

A street food inspired snack made with a lightly spiced tomato based curry with succulent king prawns served on a crispy flatbread.

Chicken Pakora | (3 pieces per portion) | £6.50

succulent chicken fillet deep fried in lightly spiced gram (chickpea) flour batter.

Biryani Rice Dishes | med

A traditional rice dish made with high grade Basmati rice lightly spiced with a hint of Hyderabad masala spice, fragrant herbs, mixed peppers & green peas.

Each of the following dishes are served with a choice of Raita (yoghurt and mint) or medium spiced curry sauce.

Vegetable Biryani | £12.90

Chicken Biryani | £14.50

Chicken Tikka Biryani | £14.90

Lamb Biryani | £14.90

Prawn Biryani | £15.50

King Prawn Biryani | £17.50

Sizzlers

Our char grilled sizzlers are topped with fresh peppers, onions served on a sizzling plate with a sauce of your choice.

Chicken Tikka | £14.50

Succulent pieces of tender chicken breast meat, marinated in our own traditional marinade then flame grilled to perfection.

Lamb Chop Tikka | £15.90

One of our signature dishes that made us famous - tender Lamb Cutlets marinated in Shere Khans special Marinade for 24 hours and cooked over a 750 deg flame.

Chitral Grilled Salmon Tikka | £16.50

Grilled salmon fillet lightly marinated in fennel, ginger, mustard & garlic and grilled over a hot flame grill. Inspired by the Chitral valley in North Pakistan.

King Prawn Tikka | £18.90

De-shelled, succulent, king prawns marinated in our acclaimed marinade and char-grilled over a high heat.

Mixed Grill | £19.90

A selection of the above sizzlers topped with fresh peppers, onions served on a sizzling plate with a sauce of your choice.

Children's Menu

Chicken Nuggets & Chips | £7.50

Fish Fingers & Chips | £6.50

Children's Curry With Rice | £9.50

A small portion of One of our mild curries served with rice or a small naan bread.

Mild Curries

Korma

Shere Khan's twist on an Indo-British classic with a mild flavour. Our Korma is cooked in yoghurt, a hint of coconut and mild fragrant spices.

Dhansak

The Dhansak is cooked with garlic, pineapple and lentils and has a beautifully mild sweet and sour taste.

Chicken £11.20 | Chicken Tikka £11.50 | Lamb £11.90
Keema Minced Lamb £11.90 | Vegetable £10.50
Prawn £13.50 | King Prawn £15.50

Medium Hot Curries

Rogan Josh

A tomato based sauce Infused with reg and green peppers, onions delicate herbs and spices.

Bhuna

Specially fried with a mix of Eastern spices to create a truly delicious medium curry.

Chicken £11.20 | Chicken Tikka £11.50 | Lamb £11.90
Keema Minced Lamb £11.90 | Prawn £13.50
King Prawn £15.50 | Vegetable £10.50

Hot Curries

Madras

A legendary curry, the Madras is prepared in a rich sauce of fresh tomatoes and spices with a deep heat.

Vindaloo

A legendary curry, the Madras is prepared in a rich sauce of fresh tomatoes and spices with a deep heat.

Chicken £11.20 | Chicken Tikka £11.50 | Lamb £11.90
Keema Minced Lamb £11.90 | Prawn £13.50
King Prawn £15.50 | Vegetable £10.50

Vegetable & Cheese Dishes

Muttar Paneer | main £8.90 - side dish £4.50

Homemade Paneer cooked with peas in a tomato-based sauce, spiced with garam masala.

Saag Paneer | main £8.90 - side dish £4.50

Spinach and Indian cottage cheese cooked with herbs and spices.

Mixed Vegetables | main £8.90 - side dish £4.50

Fresh vegetables cooked in a specially blended sauce.

Aloo Gobi | main £8.90 - side dish £4.50

Locally farmed potato and fresh florets of cauliflower, cooked with a blend of spices.

Daal Tarka | main £8.90 - side dish £4.50

Lentils specially prepared and finished with an onion Tarka.

Makhani Daal | main £9.50 - side dish £5.50

Lentils specially stewed in butter and cream.

Bhindi Dopiazza | med | £8.90

Fresh Okra fried with onions and fragrant spices.

Lahori Channa Masala | main £8.90 - side dish £4.50

Chickpeas cooked with spices in a traditional Lahori style.

Meat & Vegetables

Chicken Saag | £12.50

Chicken traditionally cooked in spinach with spices.

Saag Ghost | £12.50

Lamb cooked with spinach and spices.

Aloo Ghost | £12.50

Potato cooked with spiniach and spices.

Dal Gosht | £12.50

Chickpeas cooked with lamb and spices in the traditional style.

Gobi Gosht | £12.50

Lamb cooked with cauliflower and spices.

Aloo Keema | £12.50

Minced lamb and potato cooked with spices and tomato.

Murgh Cholay | £12.50

Chickpeas and chicken cooked with spices in a traditional style.

Karahi & Balti Specials | med

Karahi | A Lahori classic specially prepared by our chef in a traditional Karahi, infused with garlic, ginger, green chillies, tomatoes, coriander and tossed with delicate herbs and spices.

Balti | An old time favourite, the Balti is freshly prepared with garam masala, jeera, coriander, diced plums and delicate herbs.

Mixed Vegetable £11.20 | Chicken Tikka £12.90 | Lamb £12.90
Chicken £12.50 | Fish (Haddock) £14.00
Prawn £14.00 | King Prawn £16.40

House Speciality Curry Dishes

Lovingly created by our passionate chefs, our specials offer something different and unique. The best of home inspired Indian cuisine!

Chicken Tikka Masala | med | £13.50

Born in the UK this Anglo-Indo classic is made with succulent flame grilled chicken pieces in yoghurt, tomato & cream sauce finished off with the slightest hint of spice.

King Prawn Tikka Masala | med | £17.50

This Anglo-Indo classic is made with marinated grilled king prawns pieces, yoghurt, tomato & cream sauce finished off with the fragrant spices.

Karahi Chicken or Lamb Punjabi | med | £13.50

Traditional Lahori chicken or lamb Punjabi cooked on the bone in the Karahi with fresh ginger, garlic, tomatoes, green chillies and coriander.

Jalfrezi - Chicken or Lamb | med | £13.50

With garlic, ginger, peppers and fried onions cooked in a medium tomato based curry sauce.

Babri - Chicken or Lamb | hot | £13.50

with a our special blend of spices, peppers and tomatoes.

Lamb Nihari | choice | £13.50

A tender fillet of prime lamb, slow cooked on a low heat in a rich, spicy sauce, topped with fried onions, fresh ginger and lemon. Tell us how spicy you'd like it!

Butter Chicken | med | £13.50

our version is rich and sumptuous and is made with Chicken, butter, cream, green chillies & coriander.

Handi | med | Chicken £13.50 - Lamb £13.90 - Fish Tikka - £14.90

Cooked in a traditional clay pot with a fresh tomato base.

Chicken Tikka Lahori | med | £13.50

Grilled chicken tikka cooked with mince meat in Lahori style.

Garlic chicken or Lamb | med | £13.50

Succulent chicken or lamb cooked in fresh garlic and fragrant spices.

Chicken Mehti Masala | med | £13.50

Succulent chicken cooked in a traditional tomato, pepper, yoghurt with fragrant fenugreek leaves spices.

Fresh Baked Flat Breads & Side Dishes

Tandoori Rotti traditional unleavened flatbread. | **£1.70**

Plain Naan freshly baked in our traditional clay oven. | **£2.90**

Keema Naan filled with gently spiced, minced lamb. | **£3.70**

Peshwari Naan sweetened with coconut and raisins. | **£3.50**

Garlic Naan with fresh garlic. | **£3.10**

Potato, Onion and Coriander Kultcha traditional naan with fresh onion and coriander. | **£3.50**

Plain Paratha fresh baked flat bread. | **£3.20**

Aloo Paratha potato filled flat bread. | **£3.50**

Keema Rice with spiced minded lamb. | **£4.90**

Pilau Rice with and spices. | **£2.70**

Mushroom Rice | **£3.70**

Boiled Rice | **£2.50**

French Fries | **£2.00**

Raita Dip | **£2.90** yoghurt with fresh diced onion, cucumber, tomato and chick peas, finished with our own blend of spices.

Desserts

Red Velvet Cake | £4 per slice

Velvety sponge cake with a hint of coco powder, finished with freshly whipped, sweetened cream cheese.

Double Chocolate Fudge Cake | £4 per slice

Two Layers of rich chocolate cake filled with our Belgian chocolate filling.

Belgian Triple Chocolate Brownie | £4 per slice

Our most famous, addictive brownie made with a mix of white, milk and dark Belgian chocolate.

Lotus Biscoff Cheesecake | £4 per slice

Rich, creamy cheesecake on top of biscoff base, topped off with biscoff spread.

Drinks

Traditional Yoghurt Lassi - (jug)

Sweet Lassi	sml (serves 2) £5.95	lrg (serves 4) £8.50
Salty Lassi	sml (serves 2) £5.95	lrg (serves 4) £8.00
Mango Lassi	sml (serves 2) £5.95	lrg (serves 4) £8.90

Tea & Coffee

Tea	mint, Green, English Breakfast, Earl Grey.	£1.90
Liquor Coffee	(25ml measure)	£5.50
Black or White Coffee		£2.90
Espresso		£2.50
Latte		£3.50

Bottled Beer

Cobra	(330ml / 660ml)	£3.50 / £6.90
Cobra Zero	(330ml)	£3.30

Cider & Fruit Cider

Magners	(568ml)	£4.90
Kopparberg	(500ml) Strawberry & Lime, Mixed Fruits	£4.90

Draft Beer

Becks	1/2 pint £2.90 /	pint £4.90
Stella Artois	1/2 pint £2.90 /	pint £4.90
San Miguel	1/2 pint £2.90 /	pint £5.50
Cobra	1/2 pint £3.50 /	pint £5.50

Soft drinks

	Glass	Large Jug
Pepsi	£3.00	£9.00
Diet Pepsi	£3.00	£9.00
Lemonade	£3.00	£9.00
Orange Juice	£3.00	£9.00
Soda Water	£2.00	
Sparkling Water	£2.00	
Mineral Water (700ml)	£3.00	
Tonic Water	£3.00	
J20 Apple and Mango	£3.00	
J20 Orange and Passion Fruit	£3.00	
Appletiser	£3.00	

Wine Menu

Champagne

Pierre Mignon Grand Reserve	(France)	£55.00
Vibrant and fresh character, with a soft, creamy texture.		

Veuve Clicquot Yellow Label	(France)	£75.00
Famous for its consistent quality and full , biscuity finish.		

Prosecco

Di Maria	(Italy)	(sml bottle) £9.90 £25.00
Clean crisp and refreshing with a slight tang of green apple.		

Di Maria Raboso Rose	(Italy)	£25.00
Clean crisp and refreshing with notes of red berries.		

House Wine

House Wine By The Glass	£5.00
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White - Los Pastos	Sauvignon Blanc (Chile)	£17.50
Tropical fruit flavours, balanced with refreshing acidity.		

Rose - Los Pastos	Merlot Rose (Chile)	£17.50
Red berry rose, with a soft and refreshing acidity.		

Red - Los Pastos	Merlot (Chile)	£17.50
Soft, succulent berry and damson flavours, with a hint of cinnamon.		

White

Roos Estate Chenin Blanc	(Australia)	£19.00
Gorgeous South African white wine. It's crisp, with a vibrant palate boasting zesty citrus fruit flavours. Great on its own or when paired with lightly spiced dishes.		

Landings Colombard Chardonnay	(Australia)	£19.50
Pale hay colour, light citrusy fruit on the nose, which is followed through to the palate. Nice soft pleasant wine. Dry, medium flavoured, ripe.		

Villa Enrico Pinot	(Chile)	£19.50
Lovely aromas of tropical & citrus fruits, medium bodied, perfectly balanced, a nice supple & refreshing wine.		

Forrest Sauvignon Blush	(New Zealand)	£28.00
Marlborough Sauvignon with excellent concentration, persistent, lingering flavours, and crispness on the palate.		

Rose

Hilmar Zinfandel	(California)	£21.00
On the palate it is juicy, yet elegant with aromas of strawberry.		

Villa Enrico Pinot	(Italy)	£21.00
Lovely aromas of tropical & citrus fruits, medium bodied, perfectly balanced, a nice supple & refreshing wine.		

Red

The Landings Shiraz Cabernet	(Australia)	£21.00
The spicy Shiraz fruit blends perfectly with the bramble and blackcurrant concentration of the cabinet.		

Casa Solera Bonarda Malbec	(Argentina)	£22.00
The blend of Argentina's two most popular red grape varieties produces a soft, spicy & rounded wine.		

Carrizal Tinto Rioja	(Spain)	£23.00
A fantastically balanced Rioja with smoky overtones and soft appealing tannins.		