

Pepper Trail™

LEGACY INDIAN CUISINE

ALLERGY NOTICE

Please be aware that our dishes may contain, or come into contact with, common allergens including but not limited to: gluten, dairy, eggs, peanuts, tree nuts, sesame, soy, fish, shellfish and crustaceans.

We take allergies very seriously. If you have any specific allergies or dietary restrictions, please inform your server. Whilst we make every effort to accommodate your needs, we cannot guarantee that our dishes are completely free of allergens due to shared kitchen facilities.



www.peppertail.uk

Pre-Starters

Poppadoms (plain or spicy – each)	£1.00
Chutney Tray	£2.50

(Selection of dips consisting of mango chutney, mint sauce, onion salad and lime pickle)

Starters

Punjabi Samosa	£4.95
Onion Bhaji	£4.75
Samosa Chat	£4.95
Paneer Tikka	£5.50
Prawn Puree	£6.00
King Prawn	£8.95
Ajwan Fish	£5.50
Chicken Tikka	£5.50
Malai Tikka	£5.50
Tandoori Wings	£5.50
Lamb Tikka	£6.50
Lamb Chops	£7.95
Pepper Trail Special kebab (chicken & lamb mix)	£6.50
Tandoori Mushrooms (Vegan)	£4.50
Tandoori Broccoli (vegan)	£4.50
Vegetarian Platter for two	£10.50
Non-veg platter for two	£13.95

Tandoor Section (Clay Oven)

To avoid repetition, all tandoori items use the same masala as their starter counterparts, unless stated otherwise. All items below are served on a hot iron sizzler with freshly cut onions that caramelize with the heat adding to a very distinct and irresistible taste and flavour. These items are very versatile and can be had on their own, or added to any order as a sharing item with any curries for tables of two or more persons.

Chicken Tikka	£10.50
Lamb Tikka	£11.50
Tandoori Chicken	Half: £9.9 Full: £14.95
Tandoori King Prawn	£18.00

King Prawn Shaslik	£19.95
Chicken Shaslik	£12.95
Lamb Shaslik	£13.95
Paneer Shaslik	£12.95
Tandoori Mushrooms	£9.95
Tandoori Broccoli	£9.95
Mixed Grill (served with salad)	£14.95
Pepper Trail Special Grill (served with salad)	£21.95

Traditional Curries

It is an undisputed fact that traditional curries have had a profound impact on the food culture of the UK, thus introducing the British palate to a rich variety of spices and flavours and playing a key role in the development of the nation's palate. The Pepper Trail is embracing and championing the best of these traditions with curries that are universally recognised across the country, and which will offer our local curry-loving community of Bristol something to celebrate.

All our curries are made by cooking vegetables, meats, or legumes in a spiced gravy, packed full of flavour in the traditional manner. The base includes onions, tomatoes, ginger, garlic, and a blend of spices like turmeric, cumin, coriander, and chilli powder. These curries are typically served with rice, naan, or roti with accompanying side vegetables. Please choose your dish and state whether you'd like it as a vegan, chicken or lamb dish and let our chef treat you to something quite special.

Korma

A rich, creamy and very mild curry made with cream, nuts (almond and coconut), and fragrant mild spices like cardamom, bayleaves and cinnamon. Traditionally, this is a dish with Persian roots that used to be served in the Mughal royal courts of India, and of course an all-time favourite with us here.

Vegetable	Vegan	Paneer	Chicken	Lamb	Prawn	King Prawn
£7.95	£8.95	£9.95	£9.95	£10.50	£12.95	£18.00

Bhuna

This is a go-to curry when you want a dish that is not mad, but not too hot either. Taste and savour the intense, aromatic spices on a base of onions, tomatoes, garlic, ginger and house spices (Madras curry powder, turmeric, cumin, coriander etc.). The result is a rich, concentrated thick sauce that clings to the ingredients. This is dished a medium curry.

Vegetable	Vegan	Paneer	Chicken	Lamb	Prawn	King Prawn
£7.95	£8.95	£9.95	£9.95	£10.50	£12.95	£18.00

Rogan Josh

The classic Rogan Josh is based on a bhuna, but topped with a layer of freshly chopped tomatoes simmered in our house gravy. Best enjoyed with any tandoor or vegetable sides.

Vegetable	Vegan	Paneer	Chicken	Lamb	Prawn	King Prawn
£7.95	£8.95	£9.95	£9.95	£10.50	£12.95	£18.00

Palak

A true connoisseur dish consisting of organic spinach fried up with fresh garlic, onions, turmeric, green chillies and masala (fenugreek). Once tempered, the rest of the ingredients are added along with a little house gravy which gives it a slightly thick saucy texture packed full of flavour.

Vegetable	Vegan	Paneer	Chicken	Lamb	Prawn	King Prawn
£7.95	£8.95	£9.95	£9.95	£10.50	£12.95	£18.00

Madras

Named after the Southern Indian city of Madras (now known as Chennai), this a best-selling medium to hot curry with a universal appeal. The dish is prepared by tempering garlic, ginger, curry leaves and mustard seeds. It is then infused with tomato paste with our house gravy, chilli powder and a touch of coconut milk and lemon juice. The result is a very tasty, medium to hot dish with a slight tangy flavour.

Vegetable	Vegan	Paneer	Chicken	Lamb	Prawn	King Prawn
£7.95	£8.95	£9.95	£9.95	£10.50	£12.95	£18.00

Vindaloo

The vindaloo is a hot, spicy and tangy Goan dish that is a remnant of the Portuguese colonial era in India. Garlic, ginger, chilli powder, our house special mild powder, a touch of lemon and naga chillies are tempered with tomato puree blended with our house gravy and finished with a chunky piece of potato. This is a hot dish.

Vegetable	Vegan	Paneer	Chicken	Lamb	Prawn	King Prawn	
Pathia	£7.95	£8.95	£9.95	£9.95	£10.50	£12.95	£18.00

A bhuna-style dish that is sweet, sour and hot (on par with a madras). Chopped onions, chilli powder, house mild powder with lemon juice tempered and simmered in our house gravy with sugar to give it balance and an immensely flavourful taste that is hard to find anywhere other than a traditional curry house. This dish ticks all the boxes for a robust and tasty curry.

Vegetable	Vegan	Paneer	Chicken	Lamb	Prawn	King Prawn	
Jalfrezi	£7.95	£8.95	£9.95	£9.95	£10.50	£12.95	£18.00

A dish that gives the tikka masala a run for its money. This is arguably the nation's second most favourite dish, and ours is done extremely well. Garlic, ginger, finely sliced onions, green chillies, pepper, mixed podile and chilli powder with our house mild powder forms the base of this immensely hot and tasty dish. Our house gravy is added for extra sauce with a touch of naga for both heat and taste. This is the go-to hot dish amongst our clientele.

Vegetable	Vegan	Paneer	Chicken	Lamb	Prawn	King Prawn	
Dhansak	£7.95	£8.95	£9.95	£9.95	£10.50	£12.95	£18.00

With its roots in Persian cuisine, harking back to the Mughal era, a dhansak is a sweet, sour and hot dish that combines, chilli powder, garam masala, our house special spice mix with red lentils, sugar, tomato puree, lemon juice and a touch of naga. It's a wholesome, flavourful curry that is intensely satisfying to eat.

Vegetable	Vegan	Paneer	Chicken	Lamb	Prawn	King Prawn	
Tikka Masala	£7.95	£8.95	£9.95	£9.95	£10.50	£12.95	£18.00

The nation's favourite dish is prepared with much attention and meticulous care. Our tikka masala sauce is especially made using plum tomatoes, garlic, ginger and kasturi methi (fenugreek) tempered in butter with deggi chilli and cashew nuts. Cream, almond powder and sugar is added to give it a rich, sweet and creamy but slightly tangy flavour which is finished with a drizzle of cream. It is one of our best sellers.

Vegetable	Vegan	Paneer	Chicken	Lamb	Prawn	King Prawn	
Pasanda (with red wine)	£9.95	£10.95	£11.95	£12.95	£13.95	£14.95	£19.95

A rich, mild and creamy dish cooked with cream, yoghurt, almond powder, desiccated coconut and red wine. Sugar is added to taste. Cardamom powder and a drizzle of cream is used to finish. This is one of our chef's personal favourites.

Vegetable	Vegan	Paneer	Chicken	Lamb	Prawn	King Prawn	
Balti	£8.95	£9.95	£10.95	£10.95	£11.95	£13.95	£18.95

The balti is a rich spicy dish, but without excessive heat. It contains onions, peppers and house spices, all cooked in a bhuna-style sauce with fresh coriander using a special balti masala to give it that tingling of heat. One of the traditionalists of Indian cuisine.

Hyderabadi Biryani

Hyderabadi Biryani is a renowned speciality of Hyderabad, Southern India, featuring fragrant basmati rice cooked with marinated chicken, lamb or vegetables and aromatic spices like saffron, cinnamon, cardamom, and cloves. Cooked using the 'dum' method, the ingredients are slow-cooked together, infusing the rice with rich flavours. This biryani is known for its distinct taste, aromatic fragrance, and a perfect balance of spices. We serve this dish with a raita (cucumber yogurt) and saalan (a spicy gravy).

Vegetable	£9.95
Chicken	£11.95
Lamb	£12.95

Mild to medium fragrant curry with hints of mint, curry leaves, kevda (rose water) and cream using chef's own recipe.

One of Northern India's finest dishes. Rich, creamy and decadent tomato-based curry using a blend of our house spices with a hint of spicy and tangy finish. This is a favourite amongst traditionalists of Indian cuisine.

Deliciously hot and spicy dish with lots of garlic, green chillies and crushed black pepper in a bhuna-style sauce.

Pepper Trail House Specials

Chicken Khusboo	£10.50
Butter Chicken	£10.50
Black Pepper Garlic Chilli	£10.50
Bengal Fish Curry	£12.95
Goan Prawn Curry	£12.95
Rajasthani Lamb Curry	£10.50
Nawabi Lamb Shank	£14.95
Shahi King Prawn	£18.00
Haryali Chicken Curry	£11.95
Railway lamb	£10.50

Classic Sides

No meal is ever complete without one or more of these side vegetable dishes to accompany any meal and amplify the taste of the main dishes. Some are staples across all Subcontinental households, such as aloo gobi, tarka daal and bhindi bhaji, whilst others are special treats such as Brinjal bhajis and daal Makhani.

Aloo Gobi	£5.50
Gobi Bhaji	£5.50
Bombay Aloo	£5.50
Bhindi Bhaji	£5.50
Chana Masala	£5.50
Tarka Daal	£5.50
Daal Makhani	£5.50
Brinjal Bhaji	£5.50
Saag Aloo	£5.50

Spinach and potatoes cooked until tender and using tomatoes, onions, garlic, garam masala and house special spice mix. A very popular Indian side dish that appeals to all palates.

Rice & Breads

All items below are self-descriptive, however, please do not hesitate to ask your server for any guidance or clarification.

Basmati Rice	£2.95	Plain Naan	£2.95
Saffron Pilau	£3.50	Butter Naan	£3.50
Garlic Rice	£3.50	Garlic Naan	£3.50
Mushroom Rice	£3.50	Cheese Naan	£3.50
Coconut Rice	£3.50	Chilli Cheese Naan	£3.50
Keema Rice	£3.50	Peshwari Naan	£3.50
Egg fried Rice	£3.50	Keema Naan	£3.50
Mixed Vegetable Rice	£3.50	Tandoori Roti	£3.50
		Chunkey Chips	£3.50
		Paprika Chips	£3.95

Set Meal

£21.99 per person
2 Poppadoms & chutney tray

Starter

Veg Option: Onion Bhaji or Punjabi Samosa
Non-Veg Option: Seekh Kebab or Chicken Tikka

Main

Any curry from veg or non-veg option
(except king prawns and Mixed grill)

Side

Any one option
Accompaniments
Any option of rice and bread

PEPPER TRAIL

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