

Only a little Saffron is required to make a dish go a long way. An idea which we at Saffron have adopted as part of our ethos.

We focus on all of the small details in order to bring you a pleasureable and memorable dining experience.





10% Discount

Opening Hours

MONDAY - THURSDAY: 5.30pm - 11.30pm
FRIDAY & SATURDAY: 5.00pm - 12 midnight
SUNDAY: 5.00pm - 11.30pm

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Starters

Saffron Mixed Starter for 2 Meat / Vegetarian / Sea food	10.95
Saffron Special Chicken tikka, lamb tikka, tandoori king prawn, sheek kebab	6.95
Kebab Taste Marinated chicken or lamb tossed in a wok, with mouth watering recipe	4.95
Chicken Momo Minced chicken cooked in a butter with fresh spring onions and fresh coriander	4.95
Murgh Mali Mango Tikka (mild)	4.95
Chicken or Lamb Tikka Diced marinated chicken/lamb with mild spices & cooked in a charcoal oven	3.95
Chicken or Lamb Kebab Minced chicken or lamb pungently spiced & barbecued in a clay oven with salad and lemon	3.95
Shamee Kebab Lamb finely minced, flavoured with fine herbs	3.95
Reshmi Kebab	3.95
Chat (Chicken / Aloo / Chana) Small juicy pieces in a sour sauce	3.95
Chicken Pakora	3.95
Bengal Lamb Chops	4.95
Samosa (Meat / Vegetable / Chicken) Triangular shaped & mildly spiced served with salad & lemon	2.95
Garlic Mushrooms 	3.95
Subji Wallah Pepper  Pepper stuffed with vegetable	3.95
Shobjee Puree  / Chicken Puree	3.95
Onion Bhaji 	2.95
King Prawn Butterfly	5.95
Prawn Cocktail	2.95
Chingri Puree (Prawn / King Prawn Puree)	3.95 / 5.95
Pura Salmon	5.95
Crispy Prawn Tiger prawns wrapped in pastry, deep fried	4.95
Maachli Pakora Lightly spiced cubes of fish dipped in batter	4.95
Sonf Maachli Biran Salmon steaks, stir fried with onion, pepper and fennel seed.	5.95
Maachli Dakshin Pan fried tuna, onion & fresh peppers.	4.95
Jhinuk Mala Stir fried mussels in garlic, onions & bell peppers	4.95
Malabari Cake Deep fried crab dumplings in light spices	4.95

MENU KEY

 - Vegetarian

 - Contains Nuts

 - Hot

Chef's Recommendations

Chicken or Lamb Jalfrazi 	7.95
Special marinated fillet of chicken cooked with chillies, onion and coriander with a rich spicy sauce.	
Duck Jalfrazi 	8.95
Chicken or Lamb Tikka Morisa 	8.95
Are hot spicy dishes cooked in chopped onions, garlic and green chillies in a thick sauce.	
Hari Mirchi Bhuna (Chicken or Lamb) 	7.95
Cooked with fresh chilli, coriander, tomato and onions	
Chilli Chicken Cooked with special sauce and fresh chilli 	7.95
Garlic Handi Makani Spring chicken or fillet lamb cooked in a very well spiced handi sauce. - Also with garnish of garlic, coriander & cheese.	8.95
Hash Bhuna Grilled fillets of duck, curried in a rich sauce Can be served mild, medium or hot	8.95
Bakara Tikka (Chicken or Meat) 	8.95
Specially prepared in home made curry sauce, slightly hot, cooked with green chilli sauce, coriander, Indian herbs & yoghurt.	
Murgh Ka Aloo Fairly hot with green chillies.  Well spiced cubes of chicken with spring salad potatoes.	8.95
Tandoori Chop Bhuna Grilled pieces of chops on the bone, in a rich bhuna sauce	9.95
Sonf Bhuna Fillets of chicken or lamb with green fennel seeds	7.95

Saffron House Speciality

Saffron Special Marinated Chicken, Lamb & King Prawn, barbecued in clay oven with fresh coriander leaves & herbs, in a thick sauce.	10.95
Buttered Chicken or Lamb (mild) 	8.95
Cooked with butter and selected special sauce.	
Passanda Nawabi Chicken or Lamb (Mild) 	8.95
Cubed tender pieces cooked with cream, butter nuts, sultanas & selected spices freshly prepared with fragrant oriental spices before being served	
Tikka Massala (Chicken or Lamb) 	8.95
Duck Tikka Massala 	8.95
Marinated & grilled then curried with nuts, almonds & cream	
Madhu Chicken (Mild)  Marinated in honey and fresh cream	9.95
Murgh Malcharian (Mild) 	8.95
Chicken breast with mango, yoghurt, methi, herbs and spices	
Pistachio Chicken Korma (Mild) 	9.95
Silky sauce flavoured with cream and butter	
Razawalla (Chicken or Lamb) 	8.95
Yoghurt, cream, coconut, hot sweet and sour methi	
Murgh Ki Dilkhush Minced chicken ball (Mild)	7.95
Gosth Laziz Lamb cooked in oriental spices, herbs & tomatoes	7.95
Acharee Chicken Chicken or meat cooked in a traditional home made sauce. Simmered with pickle before serving.	7.95
Khorai (Chicken or Lamb) Cooked in spices, green pepper and tomato, tossed in an iron Korai	7.95
Garlic Chilli Chicken 	7.95
Ada Murghi Jool Traditional tikka cooked with onion, ginger, garlic, tomatoes and coriander	8.95
Gosth Hulchal Massala	7.95
Succulent pieces of lamb cooked with fresh spinach puree & indian spices	
Lamb or Chicken Tikka Bhuna	7.95
Roshuni Modhu Chicken or lamb marinated.  Slowly cooked in tandoori, then cooked with garlic, honey, dry chillies, onion, tomatoes & chefs own recipe. (Medium dry)	9.95

Tandoori Cuisine

Tandoori Chicken (half chicken on the bone)	6.95
Tikka (Chicken or Lamb) Marinated in yoghurt sauce. Mildly spiced & grilled in clay oven	7.95
Shaslik (Chicken or Lamb) Marinated with mild spices. Cooked in a clay oven with tomato and green pepper	9.95
Tandoori Mixed Grill Combination of clay oven with naan bread.	12.95
Jhinga Laazawaab Mildly spiced succulent king sized prawn grilled in clay oven with salad	12.95
Tandoori Duck	8.95
Tandoori Fish (grilled Rainbow trout)	9.95
Maachli Ka Tikka Salmon mildly marinated and grilled	10.95
King Prawn Shaslik Marinated in a special sauce then barbecued on skewers.	12.95
Bengal Lamb Chops	10.95

Biryani Dishes

Your choice of meat, poultry or vegetable with exotic spices cooked to perfection. A mixture of special Basmati rice cooked with saffron and spices, garnished with cucumber and tomato and served with vegetable curry.

Biryani (Lamb or Chicken)	9.95
Chicken Tikka Biryani	10.95
Prawn Biryani	10.95
House Special Biryani	12.95
King Prawn Biryani	12.95
Mottor Biryani ▼	9.95
Navrartan Biryani ▼	9.95
Mushroom Biryani ▼	9.95

Bangladeshi Balti

All the dishes on our main menu can be served as Balti dishes by request, but below are a few of our recommendations which can be served to your preference. Mild, medium or hot. Served with Nan

Balti Chicken Tikka Massala N	9.95
Spring chicken marinated in yoghurt and spices, cooked with fresh & dried herbs & special Balti spices.	
Balti Chicken or Lamb or King Prawns	9.95
Juicy chunks of chicken, lamb or king prawns cooked with very exotic Balti spices & thick gravy.	12.95
Balti Jalfrezi 🌶️	9.95
Pieces of spring chicken or fillet or lamb cooked with Khasa Morris, Khasa Piaz and special moja balti spiced sauce. Can be served medium or hot only.	
Balti Garlic	9.95
Tender pieces of breast chicken or lamb cooked with khasa piaz in a thick sauce garnished with fresh coriander & garlic.	
Macchli Balti	12.95
Boneless fillets of fresh fish cooked with green herbs	

Traditional Dishes

Chicken, Lamb, Vegetable or Prawn

	Chicken/Lamb	Vegetable	Prawn	King Prawn
Madras (fairly hot) 🌶️	6.50	5.95	8.95	10.95
Vindaloo Very hot with potatoes 🌶️	6.50	5.95	8.95	10.95
Korma Sweet mild and creamy N	6.50	5.95	8.95	10.95
Piaza Onions & green peppers	6.50	5.95	8.95	10.95
Garlic (medium)	6.50	5.95	8.95	10.95
Pathia Sweet and sour (hot) 🌶️	6.50	5.95	8.95	10.95
Methi Medium with fenugreek	6.50	5.95	8.95	10.95
Dhansak Hot sweet sour & lentils 🌶️	6.50	5.95	8.95	10.95
Bhuna Medium with thick sauce	6.50	5.95	8.95	10.95
Jeera Medium with fine cumin	6.50	5.95	8.95	10.95


Seafood Dishes

Jhinga Nawabi (king prawns on the shell)	12.95
Jhinga Delight N	12.95
Cooked in delicate fresh cream and fruit sauce	
Jhinga Jalfrezi (king prawns) 🌶️	12.95
Fairly hot with fresh chilli and fried with onion, tomatoes, fresh herbs and ginger	
Chingri Saagwala Prawn and fresh spinach	8.95
Bangla Fish Bhuna Medium spicy fish curry	9.95
Goan Maachli N	10.95
Chunks of salmon tikka in a coconut and mustard cream with garlic and green chilli	
Tandoori King Prawn Masalla N	12.95
Marinated and grilled then curried with nuts, almonds, cream and herbs	
King Prawn Khorai	10.95
Jhinuk Bhuna Fresh mussels cooked in a rich bhuna sauce. Served medium to mild.	9.95
Maachli Bakara 🌶️	9.95
Specially blended ground spices cooked in fairly hot curry sauce. Garnished with fresh chilli coriander.	
Sonf Maachli	10.95
Salmon steaks, cooked in a lightly spiced fennel flavoured sauce.	
Malabari Crab Cake Bhuna	9.95
Fried crab cake dumplings in a rich bhuna sauce	
Salmon Bhuna	10.95
Cubes of fresh Salmon cooked in a rich gravy	

European Dishes

Roast Chicken with chips, tomatoes and peas	9.95
Omelette (vegetable, mushroom, prawn) with chips, tomatoes and peas	9.95
Cold Chicken Salad	9.95


Vegetable Side Dishes - V

Subji Jalfrezi (Spicy) Fairly hot vegetable dish 	3.50
Aloo Gobi Potatoes and cauliflower with herbs	3.50
Saag Aloo Spinach potatoes and spices	3.50
Cauliflower Bhaji	3.50
Palak Bhaji (spinach)	3.50
Fresh Okra (ladies fingers)	3.50
Bombay Aloo	3.50
Dhall Tarka Lentils with coriander and garlic	3.50
Niramish Vegetables (House recipe)	3.50
Chana Massala Chick peas with spices & herbs	3.50
Brinjal Bhajee (Aubergine)	3.50
Paneer Saagwalla (mild) Cheese finished with cream, buttered gravy and spinach	3.95
Mottor Paneer (mild) Green peas and cheese N	3.95
Mushroom Bhajee	3.50
Mixed Raitha Yoghurt with cucumber and onion	1.50
Green Salad	1.95

Vegetable Main Dishes - V

Subji Badamin Mixed vegetables N	5.95
Subji Bhuna Masalla Mixed vegetables N	5.95
Subji Curry Mixed vegetable curry	5.95
Daal Sambar Lentils and vegetables	5.95
Garlic Vegetable Jalfrezi 	5.95
Aloo Motter Dupizza Potatoes and green peas cooked with onions	5.95
Chana Dhansak (Hot) 	5.95
Chick peas cooked in a sweet and sour sauce	
Mirchi Baigan Ka Salam Aubergine (very hot) 	5.95

Rice & Bread

Garlic Rice	2.95
Shaada Rice (plain)	2.50
Pilau Rice (basmati)	2.50
Special Fried Rice (mildly sweet)	2.95
Mushroom Rice V	2.95
Gosth Pilau Rice with mince lamb	2.95
Puree (fried bread)	1.25
Roti (brown bread)	1.95
Chapatti Thin soft brown bread	1.50
Plain Naan	1.95
Keema Naan Stuffed with spices and minced meat	2.50
Peshwari Naan (sweet) N	2.50
Paneer Naan (cheese)	2.50
Garlic Naan	2.50
Tikka Naan	2.50
Masalla Kulcha Naan Minced vegetables	2.50
Stuffed Paratha Brown bread fried in butter	2.50
Laal Naan Stuffed with onions	2.50
Chilli Naan (hot) 	2.50
Papadum (spiced or plain)	0.50
Chutney and Pickle (per portion)	0.50

If there are any dishes you would like that are not on the menu, please let us know and our Chef will try to accommodate your request

Please note that VAT is included in the price.
Starters and side dishes only served with main meals.
Drinks and coffee served on premiums to Diners.
We accept major Credit Cards inc Visa & Maestro.
We do NOT accept Cheques
The management reserves the right to refuse service.
Menu minimum charge £9.95 per person

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