

WINE & DINE
WEDNESDAYS

Five
RIVERS
À LA CARTE

STARTERS

Please choose one of the following options

CHILLI PANEER V/D/G

Indo-Oriental Paneer, Dark Soya Sauce
Green Chillies, Mixed Peppers

MURGH TIKKA D

Chicken Breast, Five Rivers Signature Spices
Beetroot, Mint Chutney

CRISPY CORN BHAJIYA V/VE/G

Corn Dumplings, Spicy Karahi Chutney
Thai Red Chillies, Black Lava Sea Salt

FISH AMRITSARI

Chunks of Fish, Deep Fried, Ajwain, Pakora Chutney

RAUNAQ - E - SHEEKH D

Minced Lamb, Ginger, Garlic, Green Chillies, Mint Yoghurt

MAIN COURSE

Please choose one of the following options

AWARD WINNING SAAG PUNJABI V/D

This dish was crowned number one in the Hello Curry Awards hosted by Birmingham Airport. In total 7 finalists from the city's most prestigious restaurants put their chefs to the test in order to create a signature curry to represent Birmingham globally. This award-winning dish has been recreated - using a special recipe from Rashpal's ancestral kitchen.

DAAL BUKHARA V/D

Brown Lentils, Kidney Beans, Cream
Simmered for 8 Hours

METHI CHICKEN D

Breast Chicken, Fenugreek, Cream

LAMB ROGAN JOSH

Diced Lamb, Garlic, Ginger, Onions
Tomatoes,, Green Chillies, Coriander

CHOOZA MAKHANI D/N

Breast Chicken, Smoked Tomato
Cream, Fenugreek, Cashew Nut

KARAHI PANEER V/D

Paneer, Onions, Garlic, Ginger
Green Chillies, Green Coriander

LASANI CHILLI CHICKEN

Breast Chicken, Garlic, Green Chillies

ALOO METHI V/D

New Potatoes, Fenugreek, Cream

KARAHI GOSHT

Diced Lamb, Garlic, Ginger, Onions
Green Chillies, Coriander

TO ACCOMPANY

Please choose one of the following options

Steamed Basmati Rice V/VE

Fresh Tandoori Naan V/D/G

Jeera Rice V/VE

Mushroom Pilau Rice V/VE

Garlic & Coriander Naan V/D/G

Tandoori Roti V/VE/G

TWO DINE FOR 59

Allergy Information:

We understand the dangers to those with food allergies and intolerances, please note dishes that are marked with a (V) are vegetarian, (VE) are vegan, (N) may contain nuts and/or traces of nuts, (D) contain dairy, (G) contain gluten, (E) contain egg, (C) are crustaceans, (M) contain mustard. Whilst we take extreme caution to prevent cross-contamination, we cannot guarantee that any of our products are safe to consume for people with specific allergies as our entire menu is produced in the same kitchen. A discretionary 10% service charge will be added to your bill.