



THE SUNDORBON

ESTABLISHED 1988
AT HOME



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We are passionate about cooking authentic Indian food



Best Indian Restaurant
South West England
(Prestige Awards, 2022)

01308 425266

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2022 Menu

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WE TAKE LARGE GROUPS

Appetizers / Small Plates

Parsi Kheema Pav (G) Kheema Pav is a beloved mutton mince dish from Bombay, brought in by the Parsis. Cooked in authentic spices, with onions and tomato served in a fresh toasted brioche bun. 6.95

Tiger Prawn Kolada Fresh tiger prawns marinated overnight in a special spice blend, battered in chickpea flour and then deep-fried. 6.95

Kati Roll (G) Flaky paratha flatbread filled with lamb sheek kebab and caramelised onion. 4.95

Onion Bhajis (V) Classic north Indian snack. 4.95

Vegetable Punjabi Samosa (V)(VG) Vegetable Potato-pea stuffing. Crispy and flaky. 6.40

Samosas (G) Lightly spiced and seasoned mince lamb or mixed Vegetable (V) (VG) filled crispy pastry parcels, deep fried. 5.40

Chicken Pakora (D) Marinated chicken pieces coated in a mixture of roasted cumin powder, chaat masala, seasoned gram flour batter. 5.95

Sheek kebab Mincing lamb, lightly spiced and cooked on a skewer in the clay oven, tender with a crispy coating. 4.95

Prawn on Puri Lightly spiced bhuna prawns on light fluffy puri bread. 7.35

Tandoori Mixed Kebab (D) Tender marinated chicken and lamb tikka, sheek kebab, onion bhaji, with caramelised onion. 7.40

Chicken Tikka (D) Tender marinated chicken and lamb tikka, sheek kebab, onion bhaji, with caramelised onion. Served with a salad and sauce. 4.90

House Specials +1.50 for Lamb | +3.95 for King Prawns

Punjabi Lamb Gosht Succulent lamb, masala potatoes, red and green peppers, mixed in a thick medium spiced Bhuna sauce. Medium. 13.75

Railway Modhu Chicken Freshly cooked chicken submerged in a unique creamy rich tomato based curry, sweetened with honey. Sweet-Mild. 13.50

Spicy Masala Bhuna Choose from Chicken Tikka (D), Lamb or King Prawn in a rich creamy coconut based masala sauce cooked with peppers and green chilli for an added spiciness. Medium-Hot. 11.95

Hatkora Chicken, Lamb or King Prawn, cooked in a slightly spicy tangy caramelised onion sauce using a zesty Bangladeshi signature fruit to cut the heat. Medium. 11.95

South Indian Garlic Chilli Choose Chicken Tikka (D), Lamb, or King Prawn. A rich spicy curry cooked in a garlic, ginger and chilli sauce, topped with chunks of fried garlic and dry red chillis. Medium. 11.95

South Indian Naga Choose Chicken Tikka (D), Lamb or King Prawn. A pickled Naga chilli sauce, onions, tomato and garlic; a rich curry for spice lovers. Hot. 11.95

Sundorbbon House Bhuna Chicken, Lamb and King Prawn in a thick medium spiced onion sauce, minced Lamb keema, infused with a blend of house special spices. Medium. 13.95

Goan Sobuj Sabji (V)(VG) A vegan friendly mix of fresh seasonal vegetables cooked in a lightly spiced onion sauce, with peppers, garlic, ginger and tomatoes. 10.95

Paneer Rezala (V)(D) A delicious stir fry curry with chunks of fresh marinated paneer with onions, tomatoes, and bell peppers cooked in a tomato sauce. 12.50

Classic Vegetable Sides

Masala Fries (V)(VG) An extremely flavoursome take on the humble chip. They are coated in a saucy mixture of tomato, cumin and chilli powder and make a perfect side dish or to accompany a curry. 6.95

Bombay Aloo (V)(VG) Lightly spiced potato cooked with onions & tomato, seasoned to perfection. Great with mild, medium or spicy curries. 4.95

Sag Aloo (V)(VG) Potatoes, fresh palak spinach, onions, fresh garlic, tomatoes, cooked in a Punjabi style sauce. 4.95

Masala Daal (V)(VG) Thick lentil curry, cooked with garlic, ginger and tomato, lightly spiced, goes great with a fresh chapati or paratha bread. 4.95

Tarka Daal (V)(VG) A lighter version of Masala Dhall, cooked with garlic and tomato, lightly spiced. Goes great on the side to add extra sauce. 4.95

Sag Paneer (V)(D) A rich mix of fresh palak spinach and homemade paneer Indian cheese. 4.95

Brinjal Bhaji (V)(VG) Indian style Aubergines cooked with garlic, onion, tomatoes and lightly spiced. 4.95

Mushroom Bhaji (V)(VG) Fresh mushrooms cooked with light spices, onions and fresh coriander. 4.95

Aloo Gobi (V)(VG) Cauliflower and potatoes lightly spiced and cooked with ginger, garlic and onions, topped with coriander. 4.95

Sag Bhaji (V)(VG) 4.95

Bhindi Bhaji (V)(VG) 4.95



Classic Curries

Try our traditional original recipe classic curries, just like the very first Indian dishes introduced to the UK in the early 90's

Madras A rich, hot taste prepared extensively with garlic, chilli and tomato purée. Hot.

Dhansak A combination of spices with lentils, garlic, lemon and sugar, producing a hot sweet and sour taste. Medium.

Pathia Garlic, onion, tomato purée, red chilli, sugar and lemon. A medium, sweet

Vindaloo Fiery, fabulously rich, very hot

Sag Spinach, garlic, tomato and onion. Medium.

Achar Hot curry with tantalising lime pickle

Balti Medium spiced curry with peppers, garlic & onions

Rogan Josh A special preparation with garlic, tomato, chilli and selected spices. Medium.

Karahi Flavoured with green peppers, tomatoes and spices. Garnished with fresh garlic and coriander. Medium.

Bhuna Onion, garlic, tomato. Mild.

Korma (D) Very mild and sweet

Jalfrezi Onion chunks, peppers, cooked in a hot chilli sauce with garlic. Sliced green chillies on top. Medium.

Butter (D) Tomato, butter, chopped chilli and cream sauce. Mild - Medium.

Masala (D) Mild, sweet, tomato based sauce topped with fresh cream. **Choice of Chicken Tikka, Lamb, King Prawn or Paneer.**

Chicken 8.95 | Chicken Tikka 9.55 | Lamb 10.95 | King Prawn 13.45 | Paneer (D)(V) 11.95 | Mixed Vegetable (V)(VG) 8.95

House Biryani

An elaborate dish made from saffron, ghee and ginger infused basmati rice, cooked with ground spices and coconut. Served with homemade raita (Yoghurt) and curry sauce.

Chicken Tikka Biryani (D) 13.95

Lamb Biryani 13.95

King Prawn Biryani 14.95

Mixed Vegetable (V) 12.95

Paneer Biryani (V)(D) 13.95

Chef's Recipe Biryani

Mix of chicken, lamb and prawns, marinated with special biryani chaat, then cooked with saffron and ginger infused buttery basmati rice. 14.50



Tandoor Grill

Marinated in fresh homemade yoghurt, mixture of aromatic ground spices, cooked in a charcoal tandoor oven. Served with caramelised onions, fresh homemade salad and side sauce.

Tandoori Mix Sizzler (D) Chunks of chicken Breast tikka, tender lamb, on the bone tandoori chicken and sheek kebab. 13.95

Tandoori Chicken (D) On the bone chicken breast and leg marinated in a mixture of aromatic Indian ground spices. 9.95

Chicken Tikka (D) Succulent meat topped with onion and coriander. With tamarind or mint sauce. 9.95

Tandoori King Prawn Tikka (D) Barbecued whole king prawns with fried onions. 14.50

Chicken Shashlik (D) Marinated chicken chunks with grilled peppers, onion and tomato topped with spring onion and fresh coriander. 11.95

Paneer Skewers (D)(V) Succulent rich cubes of marinated Indian Paneer cheese, served with grilled peppers, onion and tomato topped with fresh coriander. 11.95

Rice

All our basmati rice dishes (excluding Boiled Rice) are infused with saffron, buttery ghee and subtle hints of aromatic spices. Our rice is unique.

Boiled Rice (V) 3.40

Pilau (V) 3.95

Egg Fried (V) 4.55

Lamb Keema 4.70

Coconut (V) 4.55

Lemon (V) 4.35

Mushroom (V) 4.45

Onion Methi Fried (V) 4.50

Indian Bread

Fresh dough made in-house daily, baked at 480 degrees in a traditional clay oven.

Blue Cheese & Red Onion Naan (V)(G)(D) 4.75

Plain or Buttered Naan (V)(D)(G) 3.65

Keema Naan (D)(G) 4.25

Coconut Peshwari Naan (D)(V)(G) 3.95

Buttery Garlic Naan (D)(V)(G) 3.95

Grilled Parathas (D)(V)(VG)(G) 4.65

Chilli Cheese Naan (D)(V)(G) 3.95

Cheddar Naan (D)(V)(G) 3.95

Wholemeal Chapati (V)(VG)(G) 2.65

Dessert

Gulab Jamun (V)(D)(G) Indian fried dough balls soaked in a rich sticky syrup. Served with Vanilla Ice cream. (Sprinkled with mixed nuts). 6.50

Indian Kulfi (D)(V) Frozen dairy dessert using rich milk; a creamier and smoother delicious ice cream.

Pistachio or Stuffed Mango. (Sprinkled with mixed nuts). 3.95

Ben & Jerry's (D)(V) Large 6.45



"One of the best Indian takeaways I've ever had" (Tripadvisor, 2022)
"Well above your average Indian" (Tripadvisor, 2022)

We make every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. Allergens marked are made with no respective allergen-containing ingredients. Effort is made to instruct our food production staff on the severity of food allergies. However, there is always a risk of contamination. There is also a possibility that our suppliers could change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of this risk. We will not assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating our products. Please contact us if you have allergies so we can accommodate you.

(V) Vegetarian | (VG) Vegan | (G) Contains Gluten | (D) Contains Dairy

Nut products are not used in any of our dishes except desserts.

Instagram/Facebook: @thesundorbbon | WWW.SUNDORBON.CO.UK | All Prices Include VAT

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