

Introducing Flavours of The Valley

Some of the unusual spices we use in our cooking which give the very special flavours and aromas you will experience in the dishes we have prepared for you.

Ajwain

These small oval reddish or greenish-brown seeds have a strong flavour and the aroma of thyme. Used in deep-fried savoury dishes and as a stuffing for parathas.

Amchur (mango powder)

This is the dried unripe fruit of the Indian mango tree. When dried, the sliced mango turns dark brown and may be powdered. It is sour-sweet with a resinous bouquet, and is used in curries, chutneys and marinades for fish or vegetables.

Badyan Khatai (aniseed)

This is a member of the carrot and parsley family. The fruit is made up of two united carpels, and these are harvested once the fruit begins to ripen. The flavour of the seeds is similar to that of fennel seeds.

Haldi (turmeric)

Turmeric is the thick, cylindrical underground stem of a tropical plant belonging to the iris family and was originally grown in India and the Far East. It adds a brilliant yellow colour and an earthy flavour to a variety of foods.

Hing (asafoetida)

This spice is derived from the sap of the giant fennel, a member of the parsley family. The spice looks like reddish-brown crystals and is available in crystalline or powder form, normally used in minute quantities. It is a great flavour enhancer.

Kalonji (onion seeds)

These tiny, black, teardrop-shaped seeds are crunchy, bitter and peppery, with a faint nutmeg aroma. They are sprinkled on top of naans before baking.

Methi (fenugreek)

Both the leaves and seeds of fenugreek are used in Indian cuisines. The leaves are cooked as a vegetable and can be combined with potatoes. The seeds are an ochre-brown colour and resemble tiny pebbles. They are used both whole (for pickles) and powdered for cooking.

Soonf (fennel seeds)

These seeds are curved, ridged and a dull yellow-green colour, rather like plumper and larger versions of anise seeds.

Til Sufaid (sesame seeds)

Sesame seeds have very little aroma, but their flavour is heightened when they are dry fried, and their nutty aroma is possible to smell.

Zaferan (saffron)

This has a distinctive and lasting aroma with a touch of warmth. It is added to many dishes, because of its delicate flavour and striking colour.

All of the meats used in our meals are Halal prepared.

Welcome to The Valley Junction

An unusual name for an Indian restaurant!

We received a similar reaction when we opened our restaurant "The Valley" at Corbridge in 1991. The Valley was named after the beautiful Tyne Valley.

After the great success of our restaurant, The Valley, we were fortunate to find another old station this time here in Jesmond, Newcastle and took possession in the third month of 97. The railway carriage which is part of the restaurant was numbered 397 when it was built for the Great Northern Railway at Doncaster in 1912, and was originally built as a saloon for wealthy families to hire for their journey.

Thinking of the link with The Valley and it's world renowned "Passage to India" train service the co-incidence of the carriage number and the date 3/97 meant that the new restaurant had to be called The Valley Junction 397.

Since March 2001 we have occupied another prestigious site, right next to the ancient Abbey in Hexham and have opened our third restaurant, "The Valley Connection 301".

After many successful years we are proud to present this, our latest menu, introducing many exciting new dishes. Local availability of good, fresh ingredients now allow us to create increasingly more authentic dishes. Whilst many "old favourites" still appear we hope to rejuvenate the palate of connoisseurs whilst tempting many more to try our newest dishes. We hope your visit to The Valley Junction 397 is a memorable experience. Our customers are our greatest assets, "Your satisfaction" is our motto.

Khana upovug korun - Enjoy your meal

At your service

Daraz and Locku

Awards received by the Valley Restaurants:

The Valley Corbridge

"Best in The North" Good Curry Guide - 1995

"Top 30 in the UK" British Curry Awards - Winner 2005

"Top 10 in the Country; Most Innovative Restaurant in the North"
British Curry Awards - 2006

"Best in The North East - Winner" British Curry Awards - 2007

"Best in The North East - Finalist" British Curry Awards - 2008 to 2013

"Best in The North - UK Finalist" Westminster Tiffin Cup - 2012

"Best in Britain Highly Commended Award" BIBA - 2014

The Valley Connection 301

"Top 30 & 100 in The Country" British Curry Awards - 2005, 2007

"Best in The North Finalist" British Curry Awards - 2008

The Valley Junction 397

"Most Original Restaurant in the UK" Curry Club of Great Britain - 1998

"Top 40 Indian Restaurants" The Observer - 2001

"Best in The North East - Finalist" British Curry Awards - 2005 to 2013

"Top Ten Indian Restaurants in Britain" The Guardian - 2009

"Best in Newcastle" Hardens - 2010

"Top 50 Indian Restaurants" The Independent - 2011

"Best in the North East" Cobra Good Curry Guide - 2013/14

Please choose one main course for each person

All prices include VAT. A service charge is not included

Special requests

If you have any special requests for dishes which are not on our menu, please ask and we will try to prepare them for you.

Food Preparation

All our dishes are carefully prepared with fresh ingredients, freshly ground spices and halal meat. Some dishes on the menu include nuts in the recipe. If you suffer from any food allergy please let us know before placing your order.

OPENING HOURS - The Valley Junction

Lunch Tuesday to Thursday 12.00noon till 2.00pm
Saturday 12.00noon till 2.00pm
Friday and Sunday Lunchtime - Closed

Dinner Tuesday to Sunday 6.00 till 11.30pm
Monday closed all day
Open Bank Holidays and Mondays during December

Starters

Soups £4.25

Lentil, mulligatawny or fish and tomato, served with bread

Onion Bhaji £4.25

Deep fried, crispy, spiced onion balls

Vegetable Pakura £4.25

Similar to Onion Bhaji, but made with vegetables

Bhuna Prawn on Puree £5.50

Prawns cooked with special herbs and spices, served on a small pancake

King Prawn Bhaji £8.50

Super king prawns stir fried with garlic, onions herbs and spices and fresh coriander. Served on a small pancake

Dhai Baigon £5.50

Grilled aubergine, stuffed with spicy vegetables, topped with spiced yoghurt

Chingri Moslai (Served cold) £5.50

Prawns with garlic, mustard, herbs and spices. Served on crispy salad

Chingri Varkee £5.50

Grilled green pepper stuffed with spicy prawns

Sabzi Varkee £5.50

Grilled green pepper stuffed with spicy fresh mixed vegetables, topped with minty yoghurt sauce

Chapati Roll £5.50

Spicy mixed vegetables or minced lamb rolled into a garlic chapati

Sheek Kebab £4.95

Succulent minced lamb rolls, blended with special herbs and spices. Cooked over the charcoal. Served with salad and minty yoghurt sauce

Chicken or Lamb Tikka £5.50

Succulent boneless pieces of chicken or prime pieces of lamb, marinated, then barbecued, served with salad and minty yoghurt sauce

Chicken Kebab £4.95

Chicken prepared with fresh herbs & green chillies, served with a green salad

Kebab Bahar - for two £11.95

A selection of kebabs and tikkas, served sizzling with salad and minty yoghurt sauce

Tandoori Dhakna £4.95

Chicken wings marinated in fresh herbs and spices, served with minty yoghurt sauce

Macher Bora £5.50

Tuna fish kebab, spicy with green chilli and coriander

Daraz's Choice

Main Courses

Roshon Kora £10.95

A dish with lots of garlic, black pepper, fresh herbs & spices in a sauce. Choose from chicken, lamb or beef - medium hot

King Prawn Bongo Po £16.95

Super king prawns caught in the Bay of Bengal prepared with sliced green chillies in a medium to hot sauce

Murgh Amchur £10.95

Chicken with the great flavour of mango in a spicy sauce - medium hot

Shat Kora Delight £10.95

This particular dish comes from the Sylhet region of Bangladesh. A regional favourite for generations - the fantastic fragrance of Shat Kora which is from the lemon family and is only grown in Sylhet. Choose from chicken, lamb or beef

Belati Baigon Zhal Zul £16.95

A king prawn dish prepared with fresh tomatoes, green chillies and fresh coriander. It has a medium consistency with a tangy flavour

Special Bhuna Gosth £11.50

The most favourite dish of mine. Lamb or beef seasoned with fresh herbs and spices with a touch of garam masala, diced green chilli and fresh coriander. Is most highly recommended - it's fairly hot

Murgh Podina £10.50

Chicken cooked with fresh garden mint in a medium hot sauce

Aloo Gosth £10.95

Lamb or beef with potatoes. Strongly spiced but light - medium hot

Chana Gosth £10.95

Lamb or beef, cooked with chickpeas, prepared with fresh herbs and spices. Medium consistency, medium hot

Sag Shangam £10.95

Chicken, lamb or beef cooked with fresh spinach, herbs and spices. Medium consistency, medium hot

Tikka Garlic Salon £10.95

Marinated chicken or lamb, first prepared in the clay oven and then cooked with chopped garlic and green chillies with medium consistency, a little hot

Five course super dinner

A very special meal selected for you by our Master Chef

for two **£74.95** for four **£129.95**

Locku's Specials

Beef Jolpai £11.95

Topside beef cooked with medium spices and olives

Zhal Zul £10.95

Chicken, lamb, beef, or prawn cooked with naga chillies. Originally from Bangladesh, it's the world's hottest chilli

Lonka Zuri £10.95

Chicken, lamb, beef or prawn cooked with crushed dry chilli, traditional Sylheti dish - very hot

Chef's Recommendations

The names of the following dishes will be unfamiliar to many Indian food devotees, because they are unique to The Valley Restaurants

Murgh Jeera Sangam £10.95
Chicken cooked with great flavour of cumin, medium hot sauce

Murgh-e-Khazana £10.95
Chicken cooked mainly with mild spices and honey, in a creamy sauce

Murgh Sabzi Khana £10.95
Chicken stir fried with capsicum, tomato and bindi in a mixture of aromatic spices

Murgh Zhal Roshun £10.95
Diced chicken cooked mainly with garlic & fresh green chillies.
It's hot!

Luari Mangsho £10.95
Strongly spiced medium hot lamb dish, cooked with tomatoes, green pepper & fresh coriander

Shahjhani Pasanda £10.95
Prime pieces of lamb, cooked in fresh cream, yoghurt and almonds in a subtle sauce

Mangsho Pesta Ke Shadi £11.95
Top side of beef cooked with a blend of mild spices, pistachio nuts and a touch of fresh cream

Chilli Chingri Masala £15.95
Super king prawns first barbecued then cooked in a special blend of hot spices with green chillies

Rajha Chingri Sagwala £15.95
Super king prawns cooked with fresh spinach, coriander and a touch of green chilli

Salmon Bhaja £12.95
Salmon, fried with fresh herbs, garlic, ginger and onions

Duck Masallam £13.95
Duck breast marinated in herbs. Cooked and served in a spicy, creamy sauce with coconut

Salmon Salon £13.95
Salmon cooked with fresh herbs, spices and sliced green chillies with orange peel which gives a delicious flavour

Beef Adrok £11.95
Topside of beef cooked with fresh herbs and lots of fresh ginger

Chef's Choice

Seven course surprise dinner

for two £79.95 for four £139.95

Tandoori Oven Main Courses

The following dishes are marinated in our own specially blended sauce with yoghurt and cooked in an authentic tandoori clay oven. Served sizzling on a bed of raw onion with fresh green salad and minty yoghurt sauce

Tandoori Chicken £10.95
Half spring chicken on the bone

Chicken or Lamb Tikka £10.95
Succulent boneless pieces of chicken or prime pieces of lamb

Tandoori Super King Prawns £17.95
Large king prawns caught in the Bay of Bengal

Tandoori Extravaganza £14.95
A fantastic selection of tandoori kebabs and tikkas

Tandoori Trout £11.95
Clay oven grilled rainbow trout
(This dish will take a little time to prepare)

Chicken or Lamb Shaslic £11.95
Special pieces of chicken or lamb, barbecued on skewer with tomatoes, capsicum and onion

Tikka Curries

The following dishes are prepared with Chicken Tikka, Lamb Tikka or Tandoori King Prawns each with their individual distinctive flavours

Choose from...

Bhuna	Masala	Dhansak
Madras	Ceylon	Pathia
Korma	Rogan	Dupiaza
Jalfrezei	Karai	

All Tikka Curries £10.95
With Tandoori King Prawns £15.95

Have you visited our restaurant in Hexham?

The Valley Connection

'A very special restaurant in the heart of Hexham'

The perfect ambience in a unique setting. Something special will bring you back time and time again. Overlooking the marketplace and next to Hexham Abbey.

Market Place, Hexham, Northumberland NE46 3NX
Tel: 01434 601 234 Fax: 01434 606 629

Opening Hours:

*Every evening Tuesday to Sunday 5.30pm - 11.00pm
Closed all day Monday except Bank Holiday Mondays*

Passage to India Train Service Travel in Style to the Valley Corbridge

We are pleased to offer a unique service, ideal for birthday celebrations, a special treat or business entertainment. Why not relax and enjoy your journey, to The Valley in Corbridge

No need to worry about driving, uniformed staff will meet you at your departure point and escort you to the restaurant. Available from Newcastle or Carlisle.

We offer a package which includes:

- Return travel for each member of your party
- A delicious four-course meal chosen from our à la carte menu

Call us now to arrange your visit to The Valley Corbridge:

Tel: 01434 633434

Main Courses

Biryanis

Biryani is a traditional Indian dish, prepared with flavoured Basmati rice, a mixture of mild spices, cashew nuts, egg and sultanas in ghee. Served with mild, medium or hot vegetable curry

Choose from:

Chicken, Lamb or Beef	£12.50
Chicken Tikka or Lamb Tikka	£13.50
Prawn	£12.50
King Prawn	£15.50
Tandoori King Prawn	£16.95

First Class Take-Away-Service

available at 20% discount from listed prices

Individually Created

The following dishes are individually prepared with their own ingredients, textures and flavours

Mild Dishes

Korma

Korma is a very mild dish prepared following a traditional Indian recipe with sultanas and greater use of fresh cream and coconut

Malayan

Preparation of mild spices in which cream, banana and pineapple are used to create a unique flavour

Kashmiri

Preparation of mild spices, similar to Malayan but cooked with sultanas and almonds

Shahe

Cooked in a creamy sauce with ground cashew nuts and a touch of cumin

Choose from:

Chicken	£9.50	Prawn	£9.95
Lamb	£10.25	King Prawn	£13.95
Beef	£10.50	Duck	£12.95
Vegetable	£8.50		

Main Courses

Medium Hot

Rogan

This dish is cooked in delicately flavoured sauce with lots of tomatoes and a sprinkle of dania

Karai

Cooked with a special mixture of spices including garlic, ginger and a strong flavour of fresh coriander - slightly hot

Bhuna

Bhuna is a strongly spiced curry, a combination of a special blend of spices, fried to provide a dish of medium strength and dry consistency

Dupiaza

A method of preparation similar to Bhuna where fresh onions are mixed with spices and fried briskly

Choose from:

Chicken	£9.50	Prawn	£9.95
Lamb	£10.25	King Prawn	£13.95
Beef	£10.50	Duck	£12.95
Vegetable	£8.50		

Hot Dishes

Madras

A South Indian version of the dishes, having greater proportions of hot spices which lend a fiery lemon taste to its richness

Vindaloo

Related to the Madras but much hotter in taste. It owes its name and part of its contents to the early Portuguese settlers

Dhansak

Cooked in a thick sauce with fruit juice and lentils. Hot, sweet and sour taste

Jalfrezei

Cooked with capsicum, onion, tomatoes and hot spices

Pathia

The characteristics of this dish are derived from the use of tomatoes with a mixture of spices, hot and sour taste

Ceylon

Cooked with strongly flavoured spices which makes it hotter but with lots of coconut

Choose from:

Chicken	£9.50	Prawn	£9.95
Lamb	£10.25	King Prawn	£13.95
Beef	£10.50	Duck	£12.95
Vegetable	£8.50		

Vegetarian Specials

The following dishes are specially selected and prepared for vegetarians, however, these are wonderful dishes for non-vegetarians too

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| Palak Paneer | £8.50 |
| Fresh spinach cooked with cheese, garlic and green chillies | |
| Mattar Paneer | £8.50 |
| Garden peas with cheese in aromatic spices with a touch of green chilli | |
| Dhai Baigon | £8.50 |
| Large grilled aubergine stuffed with spicy vegetables, topped with yoghurt | |
| Chana Bhuna | £8.50 |
| Chickpeas cooked in a strongly spiced thick sauce | |
| Dhal Sabzi | £8.50 |
| Fresh mixed vegetables cooked with lentils, lemon juice, garlic and chilli | |
| Chilli Vegetables | £8.50 |
| Fresh mixed vegetables cooked with lots of green chillies | |
| Vegetable Masala | £8.50 |
| Cooked with fresh cream, yoghurt & mixture of spices in thick creamy sauce (nuts) | |
| Anaj Vuj (Chef's choice) | £14.95 |
| special vegetarian meal | |
| A selection of specially prepared fresh vegetable dishes. | |
| Served with rice and bread. (This dish will take a little time to prepare) | |

Sabzi-Vegetable Side Dishes

£4.25 per portion

We highly recommend that you have vegetable side dishes to complement main courses. These can be shared.

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| Mushroom Bhaji | Sag Aloo |
| Fresh mushrooms with onion | Spinach and potatoes |
| Bindi Bhaji | Sag Bhaji |
| Fresh okra with onion and spices | Fresh spinach with garlic |
| Bombay Aloo | Tarka Dhal |
| Spicy hot potatoes | Lentils flavoured with garlic |
| Aloo Gobi | Valley's Dhal |
| Potato and cauliflower | Mixed lentils, with fresh herbs and spices |
| Cabbage Bhaji | Vegetable Curry |
| Crispy cabbage with spices | Mixed vegetables in spicy sauce |
| Vegetable Bhaji | Chana Bhuna |
| Mixed dry vegetables | Chickpeas with spices |
| Brinjal Bhaji | Chana Dhai |
| Aubergines stir fried | Chickpeas with spicy yoghurt |

Sundries & Rotis

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| Pashwari Naan £3.45 | Plain Naan £2.95 |
| With pistachio nuts, cashews, coconut & sultanas | Made with self-raising flour |
| Keema Naan £3.45 | Garlic Naan £3.45 |
| With spiced lamb mince | With fresh garlic |
| Paneer Naan £3.45 | Aloo Naan £3.45 |
| With cheese | Stuffed with spiced potatoes |
| Stuffed Paratha £3.95 | Paratha £3.50 |
| Stuffed with vegetables (Pan fried) | Leavened bread (Pan fried) |
| Puree £1.75 | Chapati £1.75 |
| Small fried pancake | Made with flour |
| Tandoori Roti £2.50 | Poppadums £0.95 |
| Bread baked in the clay oven | Spiced or plain |
| Assorted Pickle £0.95 | Raitha £2.45 |
| Lime, mango, onion etc. - Per person | Cultured yoghurt with onion and cucumber |

Rice Dishes

The following Pilaw rices are prepared with Basmati, the finest rice in the world, flavoured with ghee

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|-----------------------------|--------------------------------|
| Nut Pilaw £4.50 | Vegetable Pilaw £3.95 |
| Mushroom Pilaw £3.95 | Onion Pilaw £3.95 |
| Peas Pilaw £3.95 | Egg Pilaw £3.95 |
| Keema Pilaw £3.95 | Lemon Pilaw £3.95 |
| Plain Pilaw £3.50 | Plain Boiled Rice £3.50 |

Visit our restaurant in Corbridge The Valley

'National Award Winning Restaurant'

The original Valley can be found in Corbridge, the location and setting which inspired Daraz to realise his dream "to open a very special Indian Restaurant".

The Valley's unusual setting alongside the Newcastle to Carlisle Railway has enabled us to run special outings to the restaurant. Our unique 'Passage to India' train service is ideal for either a celebration or special treat.

The Old Station House, Corbridge, Northumberland NE45 5AY
Tel: 01434 633 434 Fax: 01434 633 923

**Opening Hours: Monday till Saturday 6.00pm till 11.30pm
Closed Sunday. Open evenings only**

**10%
OFF**

Having dined with us at the Valley Junction we are delighted to offer you a 10% discount voucher redeemable against a meal at either of our sister restaurants. Please ask for further details or to make a booking.

First Class Take-Away-Service
available at 20% discount from listed prices