

East-to-East  
hosting:



Local  
Ethical  
Sustainable

## Restaurant Menu

**Namkin** Enjoy these with your drinks while you wait for your fresh food **£3 each**

Mini Papadums

Dry Roasted Masala peanuts 

Spicy Garlic Olives

Spicy Gatiya 

**Starters** includes our trio of house chutneys. Additional chutneys charged at £2

### Non-Vegetarian dishes:

**Mum's chutney Lamb** Succulent local lamb marinated in Mum's green chutney and spices. **£6.5** 

**Spicy Sticky Wings** Garlic, ginger and chilli crispy chicken wings with a maple glaze. **£6.5** 

**Goose Samosa** 'Beyond Organic' Goose meat from Goose Slade Farm, mashed potato and petit pois, chilli, and my secret mix of herbs and spices. **£6** 

**Calamari** Crispy calamari with a spicy garlic Aioli **£6.5** 

### Vegetarian dishes:

**Crispy Bhajia** Thinly sliced potato coated in a spiced non gluten flour mix and fried. **£5.5** 

**Onion and Fenugreek Bhaji** Slithers of onion and fenugreek leaves coated in a spiced non gluten flour mix and fried. **£5.5** 

**Paneer Pakora** Chunky paneer lightly battered in a gram flour and spices, quick fried. **£5.5** 

**Beetroot Samosa:** Grated beetroot, mashed potato and petit pois, chilli, herbs and spices **£6**  

**Masala Corn on the Cob:** Roasted corn on the cob served with a spicy masala mix and a lemon. Use the lemon to rub as much spice on to your cob as you think you can handle **£5.5** 

**Lentil Cake:** A fermented chickpea and rice based batter that's steamed and seasoned with hot oil flavoured with mustard seeds, curry leaf and spice. **£5**  

**Poppadum's of the day** : All gluten and dairy free **£4**  -  

**Individual Taster Plate: 1 Non—Vegetarian, 1 Vegetarian, and a Poppadum £8**

**Or All 3 Vegetarian options £8**

FOOD ALLERGIES and INTOLERANCES

BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

Please note that the majority of our dishes contain: **Mustard**

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**Main Thalis \*** — served with *either* **Chapati**  *or* **mini Naan**  *or* **Parath**  (G/F available)  
*plus* **Rice, Fresh Kachumber Salad, and Lentil Soup**

**'Ginger Pig'** with a sweet ginger and cider jus— Pork belly massaged with my special mix of pan roasted spices, slow cooked with a ginger and onion concoction. **£17** 

**Spicy Konkani Chicken**— Perfect for all spice lovers. Traditional Malvani spices from the Konkani region of Maharashtra and Goa mixed with rich coconut gravy. **£17** 

**Khrish's Keema** - A blend of my favourite spices, this minced beef curry is infused with onions, tomatoes, petit pois and spices. **£16** 

**Indian Influenced Fish Cakes**—Sustainable salmon and white fish oven baked with Indian spices. Then mixed with potato and peas encased in a Panko crumb and pan fried. **£16**   

**Chilli Paneer**—Fusion of Chinese and Indian spices. Lightly spiced battered paneer (Indian cheese) cooked with a siracha and soy based sauce, crunchy onions and peppers. **£15**



**Chola Rajma**—A curry that is packed full of goodness and fibre-filled chickpeas and red kidney beans pressure cooked in a spicy tomato gravy **£15**  

**Dhabha nu Shak**— Street shack style curry cooked with aubergine, spinach, potato and peas and Gujrati blend of spices **£15**  

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