RICE & BREAD

BASMATI RICE	3.00
PILAU RICE	3.50
GARLIC RICE	3.95
MUSHROOM RICE	3.95
LEMON RICE	3.95
COCO RICE	3.95
EGG FRIED RICE	3.95
VEGETABLE RICE	4.50
SPECIAL RICE prawn, chicken & lamb	4.95
CHAPATI wholemeal, unleavened, thin	2.50
ROTI wholemeal flour, round flat bread	2.95
NAAN unleavened, oven baked	3.50
GARLIC NAAN	3.95
CHEESE NAAN	3.95
CHILLI NAAN	3.95
PESHWARI NAAN dry fruits, coconut	4.50
PARATHA wholemeal, layered, buttered	4.50
KEEMA NAAN with minced meat	4.95
ALOO PARATHA stuffed spiced mashed potato	4.95

SUNDRIES

Raitha Cucumber/Mixed/Onion	2.50
Papadum Plain/Spicy	1.00
Condiments	1.00

PIZZA WOODCOCK'S SPECIAL HOME COOCKED

Margarita tomato sauce and mozzarella cheese	9.50
Pepperoni tomato sauce, pepperoni & mozzarella cheese	9.95
Ham tomato sauce, ham & mozzarella cheese	9.95
Tonno tomato sauce, tuna, red onion & mozzarella	10.50
Hawiian tomato sauce, ham, pineapple & mozzarella	10.50
Tikka tomato sauce, chicken tikka, red onion & mozzarella	10.50
Chilli chicken spicy chili chicken & mozzarella	10.50
Sea Food tomato sauce, mozzarella & mixed sea food	11.50
Create your own way choice of your toppings	9.50
Each Topping	1.50

extra mozzarella, fresh tomato, broccoli, spinach, peppers, green chillies, mushroom, red onion, sweet corn, black olives, pineapple, pepperoni, ham, tuna & chicken tikka

The price above is for 9" £3.00 extra for 12"

HOME DELIVERY

ORDER OVER £20 WITHIN 5 MILES OF RADIUS
12:00 – 22:00

OPENING TIMES

MONDAY – SUNDAY
12:00 – 22:00
INCLUDING BANK HOLIDAYS

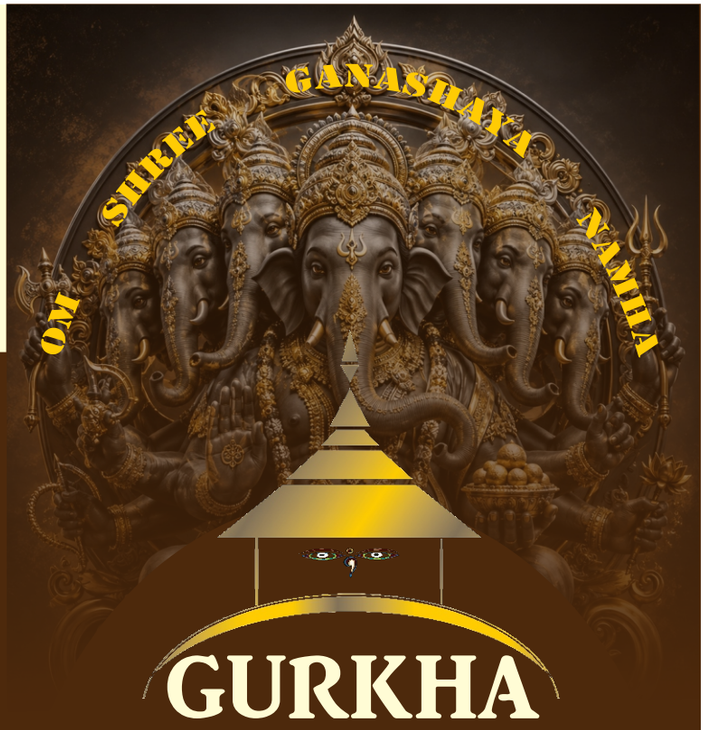
WE SPECIALISE IN OUTDOOR CATERING FOR PRIVATE EVENTS.
CHARITIES ARE WELCOME TO HOLD FUNCTION TO RAISE FUNDS.

SOME OF OUR DISHES MAY CONTAIN NUTS OR THE TRACES OF NUTS. MOST OF OUR DISHES CAN BE COOKED DAIRY FREE, GLUTEN FREE OR ANY OTHER POSSIBLE ALLERGENS.
PLEASE SPEAK TO THE MEMBER OF OUR TEAM.









GURKHA

TASTE FROM THE HIMALAYA

TAKE AWAY MENU

WOODCOCK INN
WOODCOCK HILL, FELBRIDGE, RH19 2RE
01342 325325 | 311779
WWW.THEGURKHARESTAURANT.CO.UK

Only for the Lunch (Eat In Only)

VEGETABLE THUKPA 14
Nepalese - Tibetan soupy noodles, mushroom, mix vegetables, cabbage & bell pepper

CHICKEN THUKPA 15
Nepalese - Tibetan soupy noodles, strip cut chicken tikka, spring onions & coriander

SEA FOOD THUKPA 16
Nepalese - Tibetan soupy noodles, mixed sea food, lemon zest, spring onions & coriander

TANDOORI GRILLED VEGETABLES, VEGETABLE RICE & MIXED SALAD 15

CHICKEN TIKKA, PILAU RICE, MIXED SALAD & CURRY SAUCE 16

LAMB SHEEK KEBAB, CHIPS, MIXED SALAD & CORRIENDER - TOMATO DIP 18

TANDOORI LAMB CHOPS, MASHED POTATO MIXED SALAD & MINT SAUCE 20

TANDOORI SALMON TIKKA, MASHAD POTATO, MIXED SALAD & CREAMY SAUCE 20

Menu Of The Day (Eat In Only)

(PAPPODUM, STARTER, MAIN, RICE OR BREAD & TEA OR COFFEE FROM THE A LA CARTE. EXCLUDING KING PRAWNS & LAMB SHANK)

Served Between 12:00 – 16:30

PER PERSON 22

Nepalese Thali

Nepali Thali is a traditional meal that is popular in Nepal. It typically comprises a variety of dishes served on a large platter or plate. The Thali includes a range of items such as rice, lentil soup (daal), vegetable curry (tarkari), meat or fish curry (masu), pickle (achaar), yogurt (dahi), and salad. The Thali we serve includes papadum and naan as well.

Vegetable Thali 22

Non Veg Thali 24
(Chicken And Lamb / Chicken And Fish / Lamb And Fish)

Mixed Thali 25
(Chicken, Lamb, Fish And Vegetable)

Sunday 12:00–16:30 | Wednesday 18:00–22:00
Eat In Only

Starters

ONION BHAJI gram flour coated onion fritters 4.50
MOGO (PLAIN/GARLIC/MASALA) deep fried cassava chips 4.50
VEGETABLE SAMOSA pastries filled with spiced potatoes 4.50
GARLIC/CHILLI MUSHROOM pan fried with bell pepper 5.50
LAMB SAMOSA pastries filled with spiced minced lamb 5.50
CHICKEN/LAMB TIKKA marinated cooked in a clay oven 5.00/6.00
CHILLI/GARLIC/SWEET CHILLI chicken/prawn/fish 6.00
CHILLI PANEER Indian cheese with garlic and chillies 6.00
TANDOORI WINGS marinated wings cooked in a tandoor 6.00
POLEKO SHAPRA grilled chicken thigh, creamy & cheesy 6.50
SEEKH KEBAB minced spiced lamb grilled in a clay oven 6.50
PAKORA chicken/fish/cheese deep fried in a batter 6.50
LAMB CHOILA chillies, mustard seeds & spices 6.50
PRAWN PURI curried prawn, served with a fried wheat bread 6.50
STEAMED MOMO veg/chicken/lamb dumplings, Nepalese style 7.00
CHILLI MOMO dumplings pan fried with chillies & peppers 7.50
KING PRAWN PURI curried k prwns in a fried wheat bread 7.50
SANDEKO KING PRAWN with herbs, spices & red onion 7.50

Tandoori Specialities Tandoor is an Indian clay oven

TANDOORI VEG aubergine, cauli, potato, pepper & mushroom 8.50
POLEKO PANEER cottage cheese & peppers 9.00
CHICKEN TIKKA marinated with tandoori masala 9.50
TANDOORI CHICKEN chicken on the bone marinated & grilled 9.50
LASUNI KUKHURA shreded chicken, garlic, peppers & onion 10.50
SHASLICK CHICKEN roasted with peppers & tomatoes 11.00
POLEKO PORK BELLY marinated pork belly cooked 11.00
LAMB TIKKA marinated in tandoori masala 12.00
LAMB SHASHLIK roasted with peppers & tomatoes 12.50
TANDOORI LAMB CHOPS marinated juicy chops 13.00
TANDOORI KING PRAWNS marinated in spices 15.50
GURKHA TANDOORI PLATTER 18.00
tandoori chicken, king prawns, sheek kebab, chicken tikka and lamb tikka

Biryani Basmati rice, fresh ginger, saffron, delicate spices, scented rose & kewda water. Served with vegetable sauce

VEGETABLE 9.50
CHICKEN 11.50
LAMB / PRAWN 12.50
KING PRAWN 15.50
MIXED chicken, lamb & prawns 17.00

Nepali-Tibetan Chowmein

egg noodles, fresh herbs and spices, full of flavours

VEGETABLE 8.00
CHICKEN 9.50
PRAWN 9.50

Nepali Curries

GURKHA RIFLE chicken, sweet, sour & very hot sauce 11.00
HIMCHULI VEG/CHICKEN lemon grass, creamy & mild 9.00/11.00
BHUINKATAR VEG/CHICK mild, creamy & pineapple 9.00/11.00
MANGO VEG/CHICKEN mild sauce with mango pure 9.00/11.00
EVEREST VEG/CHICKEN almond, onions & peppers, medium plus hot 9.00/11.00
NEPAL KALIO chicken, potato, onion, peppers and yoghurt 11.00
HARIYALI CHICK/LAMB ginger, garlic & mint paste 11.00/12.00
KATHMANDU CHICKEN herbs, garlic & peppers 11.00
RAILWAY CHICKEN/LAMB curry cooked with potato 11.00/12.00
TAWA LAMB black peppers, capsicum, onion, thick sauce 12.00
MALEKUKO MACHHA cod, mustard seeds & curry leaves 12.00
GARLIC DUCK char-grilled duck, garlic, onion & peppers 12.00
KHASI KO MASU authentic Nepalese goat curry on the bone 12.00
HIMCHULI KING PRAWN king prawn, herbs and lemon grass 15.00
GURKHA DELIGHT tandoori King prawn, creamy mild sauce, served with pilau rice 16.00

Indian Curries

CURRY mild, onion & tomato sauce
KORMA aromatic, mild & creamy sauce
MADRAS chillies, mustard seeds, curry leaves & hot sauce
TIKKA MASALA creamy, cashew, tomato & sweet sauce
MAKHANI cashew, butter, tomato, mint & mild creamy
TIKKA PASANDA wine, almond, cashew, mild & creamy
ROGAN JOSH tomato, ginger, garlic, medium spiced
DHANSAK a Parsi dish hot, sweet & sour with lentils sauce
JALFREGY garlic, ginger, onion, peppers & medium hot
SAAG spinach, tomato puree, blended onion & medium hot
BALTI garam masala, balti paste, thick sauce

VEGETABLES 8.50
CHICKEN / PRAWNS 10.50
LAMB / FISH 11.50
KING PRAWN 14.50

Side Dishes

CHOKHA mashed potatoes, red chillies, fenugreek seeds & onion 5.95
BOMBAY ALOO potatoes, tomatoes & onion in a thick sauce 5.95
BHAJI spinach/okra/aubergine/mushroo in a thick sauce 5.95
SAAG AlOO/PANEER spinach/cheese & potato 5.95
ALOO GOBI potato & cauliflower 5.95
GURKHALI ALOO baby potatoes with chillies, garlic & herbs 5.95
TARKA DAAL yellow lentils, spices, garlic & cumin seeds 5.95
MAAS KO DAAL split black lentils, ginger, Nepalese village style 5.95
DRY MIX VEG vegetables with garlic, tomato & onions 5.95