

RICE

BASMATI RICE	3.50
PILAU RICE	3.95
GARLIC RICE	4.50
MUSHROOM RICE	4.50
VEGETABLE RICE	4.50
GURKHA SPECIAL RICE	5.50
prawns, chicken & lamb	

BREAD

CHAPPATI wholemeal flour, thin round bread	3.50
ROTI wholemeal flour, round flat bread	3.95
NAAN unleavened, oven baked	3.95
GARLIC NAAN	4.50
CHILLI NAAN	4.50
CHEESE NAAN	4.95
PESHAWARI NAAN dry fruits, coconut	4.95
KEEMA NAAN	4.95
BUTTER NAAN soft, layered & buttery	5.50
PARATHA unleavened, layered, whole wheat flour	5.50
ALOO PARATHA stuffed spicy mashed potato	5.95



PIZZA

MARGARITA	10.50
Home made tomato sauce, oregano and mozzarella cheese	
PEPPERONI	10.95
Tomato sauce, pepperoni & mozzarella cheese	
HAM	10.95
Tomato sauce, ham & mozzarella cheese	
HAWIIAN	11.50
Tomato sauce, ham, pineapple & mozzarella cheese	
CHILI CHICKEN	11.50
Tomato sauce, chili chicken & mozzarella cheese	
CHICKEN TIKKA	11.50
Tomato sauce, chicken tikka, red onion & mozzarella cheese	
CREATE YOUR OWN WAY	10.50
Tomato sauce, mozzarella cheese & choice of your toppings	
EACH TOPPING	1.50
extra mozzarella cheese, 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"

WIFI : woodcock restaurant 1 / gurkha restaurant
PASSWORD : gurkha123

VEGAN MENU

STARTERS

TAREKO FARSI	5.95
battered sliced courgette, deep fried	
JUNGLEE BHAJI	6.50
tempura battered vegetables, deep fried	
JACKFRUIT CHILLI (NEW)	6.50
battered jackfruit, chilli sauce, pepper & onion	
CRISPY CAULI (NEW)	6.50
battered cauliflower, crispy, chilli sauce & spices	
CHILLI OR SWEET CHILLI TOFU	6.95
pepper, onion, chilli or sweet chilli sauce	
VEGETABLE MOMO	7.50
Nepali style of dumplings, chilli or steamed	
JHOL MOMO	7.95
dumplings with spicy sesame & tomato based soup	
SOYA CHUNKS CHOILA	7.50
juicy soya chunks, chillies, mustard seeds, ground spices & crispy beaten rice	

MAIN

TANDOORI VEGETABLES	10.50
Aubergine, cauliflower, potato, tomato & mix pepper marinated in a tandoori masala, cooked in a clay oven	
TOFU SHASHLIK	10.95
marinated with peppers & onion, cooked in a clay oven	
HIMCHULI VEGETABLES	10.95
lemon grass, curry leaf & medium spiced sauce	
EVEREST VEGETABLES	10.95
almond powder, pepper & onion, jalfregy hot	
SOYA CHUNKS OR JACKFRUIT TAWA	11.50
black pepper, tomato, onion & medium spiced sauce	
SOYA CHUNKS OR JACKFRUIT MADRAS	11.50
green chillies, mustard seeds, curry leaves & hot sauce	
VEGETABLE BIRYANI	11.95
basmati rice, delicate spices, rose & kewda water, served with vegetable sauce	

SIDE DISHES

JEERA ALOO baby potatoes, cumin & chillies	5.95
BHINDI BHAJI fried okra with garlic	5.95
ALOO GOBI potato & cauliflower	5.95
TARKA DALL / MASS KO DALL	5.95
yellow lentils or black lentis	

RICE/BREAD

BASMATI RICE	3.50
PILAU RICE	3.95
GARLIC RICE	4.50
MUSHROOM RICE	4.50
VEGETABLE RICE	4.50
CHAPPATI	3.50
ROTI	3.95



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 (daal), vegetable curry (tarkari), meat or fish curry (masu), pickle (achaar), yogurt (dahi), and salad (kachumber).

The Thali we serve includes naan as well.

VEGETABLE THALI £20.95

NON VEG THALI £22.95

(Chicken And Lamb / Chicken And Fish / Lamb And Fish)

MIXED THALI £23.95

(Chicken, Lamb, Fish And Vegetable)

EVERY SUNDAY 12:00 - 16:30
&
EVERY WEDNESDAY 18:00 - 22:00

WIFI

woodcock restaurant 1
&
gurkha restaurant

Password: gurkha123

ONLY FOR THE LUNCH

PANEER TIKKA NAAN ROLL & CHIPS	11.50
CHICKEN TIKKA NAAN ROLL & CHIPS	11.50
CHILLI CHICKEN NAAN ROLL & CHIPS	11.50
SHEEK KEBAB NAAN ROLL & CHIPS	12.50
VEGETABLE EVEREST THUKPA	11.50
Nepalese - Tibetan soupy noodles, mushroom, mix vegetables, cabbage & bell pepper	
CHICKEN EVEREST THUKPA	12.50
Nepalese - Tibetan soupy noodles, strip cut chicken tikka, spring onions & coriander	
SEA FOOD THUKPA	13.50
Nepalese - Tibetan soupy noodles, mixed sea food, lemon zest, spring onions & coriander	
TANDOORI GRILLED VEGETABLES, PERI PERI CHIPS & MIXED SALAD	13.50
CHICKEN TIKKA, PERI PERI CHIPS, MIXED SALAD & MINT SAUCE	15.50
LAMB SHEEK KEBAB, CHIPS, MIXED SALAD & TOMATO - CORRIENDER SAUCE	15.50
TANDOORI LAMB CHOPS, MASHED POTATO, MIXED SALAD & MINT SAUCE	16.50
TANDOORI SALMON TIKKA, MASHED POTATO, SALAD & CREAMY SAUCE	17.50

LUNCH MENU 20.95

PAPPODUM & CHUTNEY TRAY
STARTER
MAIN
RICE OR BREAD
& TEA OR COFFEE

FROM THE A LA CARTE
EXCLUDING KING PRAWNS, SALMON & DUCK
THE PRICE IS FOR PER PERSON

DAILY 12:00-16:30

A LA CARTE

PAPPADOM

PLAIN / SPICY 1.00 CHUTNEY TRAY 2.75

STARTERS

ONION BHAJI onion fritters	5.95	VEG / CHICKEN / LAMB MOMO Nepalese style of dumplings, chilli or steamed	7.95
VEGETABLE SAMOSA pastry filled with potato & vegetables	5.95	JHOL MOMO Vegetable / chicken / lamb dumplings served with spicy sesame and tomato based soup (JHOL)	7.95
JUNGLEE BHAJI tempura battered vegetables, deep fried	6.50	SHEEK KEBAB Minced lamb, ground spices, ginger, garlic, skewered & cooked in a tandoor	7.95
JACKFRUIT CHILLI ^(NEW) battered jackfruit, chilli sauce, pepper & onion	6.50	BHUTUN lamb's liver, heart, kidney, herbs & spices, spicy pappadam basket	7.95
CRISPY CAULI ^(NEW) battered cauliflower, crispy, chilli sauce & spices	6.50	TAAS marinated lamb, cardamom, coriander seeds, pan tossed, sprinkled puffed rice & fried soy beans	7.95
LAMB SAMOSA pastry filled with minced lamb & spices, deep fried	6.95	SALT & PEPPER SQUID ^(NEW) battered squid, pan tossed, garlic, salt & pepper	7.95
TANDOORI WINGS marinated wings, cooked in a tandoor	6.95	FISH (chilli / garlic / sweet chilli) battered cod, peppers, onions and spices	7.95
CHICKEN TIKKA marinated, cooked in a tandoor	6.95	CRAB CAKE mashed crab meat with potato, saffron & chilli, dusted with coconut & chickpeas flour	8.95
CHICKEN (chilli / garlic / sweet chilli) pan tossed with onions & peppers	7.25	PRAWN/K PRAWN PURI in tomato & onion sauce, fresh herbs, spices, served in a fried wheat bread	7.95 / 8.95
CHICKEN/FISH/PANEER PAKORA battered chicken or fish deep fried	7.25	SANDEKO KING PRAWNS garlic, ginger, chillies, herbs, spices & red onion	8.95
POLEKO SHAPRAA creamy, cheesy chicken thigh, cooked in a tandoor	7.25		
CHICKEN / LAMB CHOILA grilled meat, chillies, mustard seeds & crispy beaten rice	7.95		

TANDOOR AN INDIAN CLAY OVEN, ALL THE DISHED ARE MARINATED TRADITIONALLY, SERVED IN A SIZZLING IRON PLATE

TANDOORI VEGETABLES Aubergine, cauliflower, potato, tomato & mix peppers	10.50	PORK SEKUWA Nepalese herb & spices marinated diced pork, bell peppers & onion, roasted in a tandoor, smoked over charcoal	13.50
PANEER SHASHLIK cottage cheese, peppers, onion & tomato	11.95	LAMB SEKUWA Nepalese herb & spices marinated diced lamb, bell peppers & onion, roasted in a tandoor, smoked over charcoal	14.50
TANDOORI CHICKEN half a chicken breast and leg on the bone	11.95	LAMB SHASHLIK with peppers, onion & tomato	13.95
LASUNI KUKHRA chicken off the bone, garlic, peppers & onion	12.50	LAMB CHOPS marinated juicy chops	14.50
CHICKEN SHASHLIK with peppers, onion & tomato	12.95	SALMON TIKKA marinated salmon fillet	14.95
TANDOORI PORK BELLY marinated pork belly	12.95	TANDOORI KING PRAWNS marinated large king prawns	18.50
CHICKEN SEKUWA Nepalese herb & spices marinated chicken thigh, bell peppers & onion, roasted in a tandoor, smoked over charcoal	13.50	TANDOORI MIX PLATTER lamb chops, tandoori chicken, chicken tikka, sheek kebab & King Prawn	20.50

NEPALESE CURRY

BHUINKATAR mild, creamy, pineapple, coconut & almond powder			
MANGO mild, creamy and cooked with mango			
HARIYALI onion & tomato sauce, ginger, garlic & fresh mint paste			
GURKHALI diced onion, bell peppers, green chillies			
RAILWAY traditional village style curry cooked with potato			
EVEREST creamy, almond powder, peppers and onion, jalfregy hot			
HIMCHULI lemon grass, curry leaf & creamy medium spiced sauce			
VEGETABLE	10.50	LAMB	13.50
CHICKEN	12.50	KING PRAWN	16.50

INDIAN CURRY

CURRY mild, onion & tomato sauce			
KORMA aromatic, mild & creamy sauce			
MADRAS green chillies, mustard seeds, curry leaves & hot sauce			
BALTI garam masala, balti paste, tomato & onion			
VEGETABLE		9.95	
CHICKEN / PRAWN		11.95	

CHICKEN NEPAL KALIO onion, peppers, potato & yoghurt	12.50
KATHMANDU CHICKEN fresh ginger, garlic, Himalayan herbs	12.50
GURKHA RIFLE marinated chicken, sweet, sour & very hot sauce	12.50
TAWA LAMB crushed black pepper, tomato, onion & thick medium spiced sauce	13.50
MALEKU KO MACHHA cod, fenugreek seeds, bay leaf, spring onion, creamy sauce & medium spiced	13.95
GOAT ON THE BONE cardamon, cinnamon, ginger, garlic & chillies	13.95
GARLIC DUCK duck tikka, medium spiced sauce & garlic	14.50

TIKKA MASALA creamy, cashew paste, tomato, onion & sweet sauce	
TIKKA PASANDA wine, almond, cashew nut, mild & creamy	
DHANSAK a Parsi dish hot, sweet & sour with lentils	
KADHAI garlic, onion, peppers & ground spices	
LAMB / FISH	12.95
KING PRAWNS	15.95

BIRYANI

BASMATI RICE, DELICATE SPICES, SCENTED ROSE & KEWDA WATER, SERVED WITH VEGETABLE SAUCE	
VEGETABLE BIRYANI	11.95
CHICKEN BIRYANI	13.95
LAMB BIRYANI	14.95
KING PRAWN BIRYANI	17.50
MIXED BIRYANI chicken, lamb & prawns	17.95

CHOWMEIN

A FUSION OF TIBET & NEPAL, EGG NOODLES, HERBS & SPICES, FULL OF FLAVOUR	
VEGETABLE CHOWMEIN	9.50
CHICKEN CHOWMEIN	11.50
PRAWN CHOWMEIN	11.50
KING PRAWN CHOWMEIN	13.50

SIDE DISHES

CHOKHA spicy mashed potato	5.95
BOMBAY ALOO / GURKHALI ALOO potatoes or baby potatoes	5.95
BHAJI (spinach/okra/aubergine/mushroom) garlic, onion & tomato	5.95
SAAG PANEER / ALOO spinach & potato or cheese	5.95
ALOO GOBI potato & cauliflower	5.95
TARKA DALL / MAAS KO DALL yellow lentils or black lentils	5.95
DRY MIX VEGETABLE	5.95