Rice

BASMATI RICE	3.5
PILAU RICE	4
GARLIC RICE	4.5
MUSHROOM RICE	4.5
VEGETABLE RICE	4.5
GURKHA SPECIAL RICE prawns, chicken & lamb	5.5

Bread

CHAPPATI wholemeal flour, thin round bread	3.5
ROTI wholemeal flour, round flat bread	4
NAAN unleavened, oven baked	4
GARLIC NAAN	4.5
CHILLI NAAN	4.5
CHEESE NAAN	5
PESHAWARI NAAN dry fruits, coconut	5
KEEMA NAAN	5
BUTTER NAAN soft, layered & buttery	5.5
PARATHA unleavened, layered, whole wheat flour	5.5
ALOO PARATHA stuffed spicy mashed potato	6

Pizza
Woodcock Inn
FRESH AND FULL OF FLAVOURS

Pizza

MARGARITA Home made tomato sauce, oregano and mozzarella cheese	11
PEPPERONI Tomato sauce, pepperoni & mozzarella cheese	11
HAM Tomato sauce, ham & mozzarella cheese	11
HAWIIAN Tomato sauce, ham, pineapple & mozzarella cheese	12
CHILI CHICKEN Tomato sauce, chili chicken & mozzarella cheese	13
CHICKEN TIKKA Tomato sauce, chicken tikka, red onion & mozzarella cheese	13
CREATE YOUR OWN WAY Tomato sauce, mozzarella cheese & choice of your toppings	11
EACH TOPPING extra mozzarella cheese, fresh tomato, broccoli, spinach, peppers, green chillies, mushroom, red onion, sweet corn, black olives, pineapple, pepperoni, ham, tuna & chicken tikka	2

The price above is for 9". £4.00 extra for 12"

Vegan Menu

STARTERS

JUNGLEE BHAJI tempura battered vegetables, deep fried	7
CRISPY CAULI (NEW) battered cauliflower, crispy, chilli sauce & spices	7
CHILLI OR SWEET CHILLI TOFU pepper, onion, chilli or sweet chilli sauce	7
SOYA CHUNKS CHOILA juicy soya chunks, chillies, mustard seeds, ground spices & crispy beaten rice	7.5
VEGETABLE MOMO Nepali style of dumplings, chilli or steamed	8
JHOL MOMO dumplings with spicy sesame & tomato based soup	8

MAIN

TANDOORI VEGETABLES Aubergine, cauliflower, potato, tomato & mix pepper marinated in a tandoori masala, cooked in a clay oven	12
TOFU SHASHLIK marinated with peppers & onion,cooked in a clay oven	12
HIMCHULI VEGETABLES lemon grass, curry leaf & medium spiced sauce	12
EVEREST VEGETABLES almond powder, pepper & onion, jalfregy hot	12
SOYA CHUNKS OR JACKFRUIT TAWA black pepper, tomato, onion & medium spiced sauce	12
SOYA CHUNKS OR JACKFRUIT MADRAS green chillies, mustard seeds, curry leaves & hot sauce	12
VEGETABLE BIRYANI basmati rice, delicate spices, rose & kewda water, served with vegetable sauce	13

SIDE DISHES

JEERA ALOO baby potatoes, cumin & chillies	7
BHINDI BHAJI fried okra with garlic	7
ALOO GOBI potato & cauliflower	7
TARKA DALL / MASS KO DALL yellow lentils or black lentis	7

RICE/BREAD

BASMATI RICE	3.5
PILAU RICE	4
GARLIC RICE	4.5
MUSHROOM RICE	4.5
VEGETABLE RICE	4.5
CHAPPATI	3.5
ROTI	4

WIFI : woodcock restaurant 1 | gurkha restaurant
Password : gurkha123

नमस्ते

NAMASTE!
That's a traditional Nepali greetings from us to you

For The Breakfast

TRADITIONAL BREAKFAST pork sausage, bacon, Eggs; scambled, poached or fried, hash brown, roasted tomato, grilled mushroom, baked beans & toast	12
GURKHA'S SPECIAL Chicken shami kebab, masala omelette, grilled mushroom, masala baked beans & chapati	12
VEGAN BREAKFAST Vegan sausage, hash brown, roasted tomatoes, grilled mushroom, baked beans, avocado & vegan toast	10
MASALA OMELETTE ON CHAPATI Fluffy spiced omelette, tomato, onion, spring onion coriander & green chillies served on chapati	9
OMELETTE Fluffy flavoured filled omelette, with a choice of two toppings, bacon, ham, tomato, mushroom, spinach, cheese, onion and peppers, served with side salad & toast	8
SAUSAGE ON TOAST pork sausage, caramelised onion and buttered toasts	8
AVOCADO SMASH Smashed avocado, cherry tomatoes, served on a toast topped with two poached eggs	8

Pre Booked Only **9:00–11:00**

GURKHA
Taste From The Himalaya

Only for the Lunch

VEGETABLE EVEREST THUKPA Nepalese - Tibetan soupy noodles, mushroom, mix vegetables, cabbage & bell pepper	14
CHICKEN EVEREST THUKPA Nepalese - Tibetan soupy noodles, strip cut chicken tikka, spring onions & coriander	15
SEA FOOD THUKPA Nepalese - Tibetan soupy noodles, mixed sea food, lemon zest, spring onions & corriender	16
TANDOORI GRILLED VEGETABLES, VEGETABLE RICE & MIXED SALAD	15
CHICKEN TIKKA, PILAU RICE, MIXED SALAD & CURRY SAUCE	16
LAMB SHEEK KEBAB, CHIPS, MIXED SALAD & TOMATO - CORRIEANDER SAUCE	18
TANDOORI LAMB CHOPS, MASHED POTATO, MIXED SALAD & MINT SAUCE	20
TANDOORI SALMON TIKKA, MASHED POTATO, SALAD & CREAMY SAUCE	20

Menu Of The Day

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

FROM THE A LA CARTE
EXCLUDING KING PRAWNS, SALMON & DUCK
PER PERSON **22**

DAILY **12:00–16:30**

Nepalese Thali

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), Naan and salad (kachumber).

Vegetable Thali	22
Non Veg Thali Chicken And Lamb|Chicken And Fish|Lamb And Fish	24
Mixed Thali Chicken, Lamb, Fish And Vegetable	25

Sunday **12:00 – 16:30**
Wednesday **18:00 – 22:00**

A La Carte

Pappadom

PLAIN / SPICY 2 CHUTNEY TRAY 3

Starters

ONION BHAJI 6
onion fritters

VEGETABLE SAMOSA 6
pastry filled with potato & vegetables

JUNGLEE BHAJI 7
tempura battered vegetables, deep fried

CRISPY CAULI 7
battered cauliflower, crispy, chilli sauce & spices

JACKFRUIT CHILLI 7
chilli, peppers, onion

OYSTER MUSHROOM CHOILA (NEW) 7
spices, chillies, mustard seeds
& crispy beaten rice

LAMB SAMOSA 7
pastry filled with minced lamb & spices, deep fried

TANDOORI WINGS 7
marinated wings, cooked in a tandoor

CHICKEN TIKKA 8
marinated, cooked in a tandoor

CHICKEN | PANEER (chilli | garlic | sweet chilli) 8
pan tossed with onions & peppers

CHICKEN | FISH | PANEER PAKORA 8
battered chicken or fish deep fried

POLEKO SHAPRAA 8
creamy, cheesy chicken thigh,
cooked in a tandoor

GARLIC TIMMUR PORK (NEW) 8
bite sized belly, garlic & timmur (Himalayan herb)
coriander, chilli & tomato achaar

CHICKEN | LAMB CHOILA 8
grilled meat, chillies, mustard seeds
& crispy beaten rice

VEG | CHICKEN | LAMB MOMO 8
Nepalese style of dumplings,
chilli or steamed

JHOL MOMO 8
Vegetable | chicken | lamb dumplings
served with spicy sesame and tomato
based soup (JHOL)

SHEEK KEBAB 9
Minced lamb, ground spices, ginger,
garlic, skewered & cooked in a tandoor

BHUTUN 9
lamb's liver, heart, kidney, herbs
& spices, spicy pappadam basket

TAAS 9
marinated lamb, cardamom, coriander seeds, pan
tossed, sprinkled puffed rice & fried soy beans

SALT & PEPPER SQUID 9
battered squid, pan tossed, garlic, salt & pepper

FISH (chilli | garlic | sweet chilli) 9
battered cod, peppers, onions and spices

CRAB CAKE 10
mashed crab meat with potato, saffron & chilli,
dusted with coconut & chickpeas flour

PRAWN | K PRAWN PURI 9 |10
in tomato & onion sauce, fresh herbs,
spices, served in a fried wheat bread

SANDEKO KING PRAWNS 10
garlic, ginger, chillies, herbs, spices & red onion

Tandoor An Indian clay oven, All the dished are marinated traditionally, served in a sizzling iron plate

TANDOORI VEGETABLES 12
Aubergine, cauliflower, potato, mushroom & pepper

PANEER SHASHLIK 15
cottage cheese, peppers, onion & tomato

TANDOORI CHICKEN 15
half a chicken breast and leg on the bone

LASUNI KUKHRA 15
shredded chicken off the bone, garlic, peppers & onion

CHICKEN SHASHLIK 15
with peppers, onion & tomato

TANDOORI PORK BELLY 15
marinated belly

LAMB SHASHLIK 16
with peppers, onion & tomato

CHICKEN SEKUWA 16
chicken thigh, peppers & onion, over charcoal

PORK SEKUWA 16
belly, peppers & onion, over charcoal

LAMB SEKUWA 17
bell peppers & onion,
roasted in a tandoor, smoked over charcoal

LAMB CHOPS 18
marinated juicy chops

SALMON TIKKA 18
marinated salmon fillet

TANDOORI SEA BASS (NEW) 18
whole marinated sea bass

TANDOORI TROUT (NEW) 18
marinated trout

TANDOORI KING PRAWNS 20
marinated large king prawns

TANDOORI MIX PLATTER 22
lamb chops, tandoori chicken,
chicken tikka, sheek kebab & King Prawn

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 11 LAMB 14
CHICKEN 13 KING PRAWN 17

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

TIKKA MASALA
mild, cashew, creamy, tomato

TIKKA PASANDA
wine, almond, cashew nut, mild & creamy

DHANSAK
a Parsi dish hot, sweet & sour with lentils

KADHAI
garlic, onion, peppers & ground spices

VEGETABLE 11 LAMB 14
CHICKEN | PRAWN 13 KING PRAWN 17

Biryani

Basmati rice, delicate spices, scented rose & kewda water, served with vegetable sauce

VEGETABLE BIRYANI 13
CHICKEN BIRYANI 15
LAMB BIRYANI 16
MIXED BIRYANI chicken, lamb & prawns 19
KING PRAWN BIRYANI 20

Chowmein

A fusion of Tibet & Nepal, egg noodles, herbs & spices, full of flavour

VEGETABLE CHOWMEIN 10
CHICKEN CHOWMEIN 12
PRAWN CHOWMEIN 12
KING PRAWN CHOWMEIN 14

Side dishes

CHOKHA 7
spicy mashed potato

BOMBAY ALOO | GURKHALI ALOO 7
potatoes or baby potatoes

BHAJI (spinach | okra | aubergine | mushroom) 7
garlic, onion & tomato

SAAG PANEER | ALOO 7
spinach & potato or cheese

ALOO GOBI 7
potato & cauliflower

TARKA DALL | MAAS KO DALL 7
yellow lentils or black lentils

DRY MIX VEGETABLE 7

CHICKEN NEPAL KALIO 13
onion, peppers, potato & yoghurt

KATHMANDU CHICKEN 13
fresh ginger, garlic, Himalayan herbs

GURKHA RIFLE 13
marinated chicken, sweet, sour & very hot sauce

TAWA LAMB 14
crushed black pepper, tomato, onion &
thick medium spiced sauce

MALEKU KO MACHHA 14
cod, fenugreek seeds, bay leaf, spring onion,
creamy sauce & medium spiced

GOAT ON THE BONE 14
cardamon, cinnamon, ginger, garlic & chillies

GARLIC DUCK 15
duck tikka, medium spiced sauce & garlic

ROYAL GURKHA CHICKEN (NEW) 15
whole chicken breast stuffed with spiced potato,
medium spicy sauce

KASHI KO TANG (NEW) 16
lamb knuckles, black eyed beans, thick sauce