

INDIAN MENU FROM THE TANDOOR & BEYOND

THE WOODMAN
— PINNER —

SNACKS

POPPADOM (VG/GF/DF)	£1.5
<i>Crispy Lentil Cracker, fried served with chutneys.</i>	
MASALA PAPAD (VG/GF/DF) 🌶️	£2.5
<i>Crispy papad topped with spiced onions, tomatoes and tangy chutneys.</i>	
BOMBAY MIX 🌶️🌶️	£7.5
<i>A mix of peanuts, crisps, coriander, onion, chilli, lemon, coriander & cheese.</i>	
MASALA CHIPS (VG/GF/DF) 🌶️🌶️	£6.5
<i>Crispy chips tossed in our signature chilli and garlic sauce.</i>	

STARTERS - VEGETARIAN

VEGETARIAN SAMOSA (3 PCS) (VG/DF) 🌶️	£6
<i>Golden fried pastry filled with spiced potatoes and green peas.</i>	
MARI GARLIC MOGO (VG/GF/DF) 🌶️	£10
<i>Deep-fried cassava sizzled with garlic, lemon and black pepper.</i>	
CHILLI MOGO (VG/GF/DF) 🌶️🌶️	£10
<i>Crispy cassava tossed in chilli-garlic sauce.</i>	
CRISPY BHAJIA (VG/GF/DF)	£9
<i>Lightly battered potatoes deep fried to perfection.</i>	
METHI GOTA (VG/DF) 🌶️	£8
<i>Crisp fenugreek fritters, lightly spiced.</i>	
BATETAWADA (6 PCS) (VG/GF/DF) 🌶️	£8
<i>Mashed potatoes deep fried in our C2K signature spiced batter.</i>	
CHILLI PANEER (GF) 🌶️🌶️	£10
<i>Wok-tossed cottage cheese cubes in a spicy chilli-garlic glaze.</i>	
PANEER TIKKA (5 PCS) (GF) 🌶️	£12
<i>Cubes of cottage cheese skewered with bell peppers.</i>	
CHILLI GARLIC MUSHROOM (DF) 🌶️🌶️	£12
<i>Button mushrooms sautéed with garlic and soy sauce.</i>	
CRISPY CHILLI BROCCOLI (DF) 🌶️	£13
<i>Crispy fried broccoli tossed in a sweet and spicy chilli sauce.</i>	
ONION BHAJI (VG/GF/DF) 🌶️	£9
<i>Gram flour fritters of onion and cumin, served with chutneys.</i>	

STARTERS - NON VEGETARIAN

MIX GRILL (GF) 🌶️	£24
<i>A sizzling mixed platter of chicken tikka, Hariyali chicken, lamb chops, lamb kebabs and tandoori wings (2 pcs each).</i>	
CHICKEN TIKKA (5 PCS) (GF) 🌶️	£12
<i>Yogurt and spice marinated chicken grilled in tandoor.</i>	
HARIYALI CHICKEN TIKKA (5 PCS) (GF) 🌶️	£12
<i>Green herb marinated chicken with mint and coriander.</i>	
TANDOORI WINGS (5 PCS) (GF) 🌶️	£12
<i>Spicy chicken wings roasted in the tandoor.</i>	
CHILLI CHICKEN (DF) 🌶️🌶️	£12
<i>Crispy chicken tossed in a bold Indo-Chinese glaze.</i>	
JEERA MARI CHICKEN (GF/DF) 🌶️🌶️	£12
<i>Chicken with cumin, pepper, and curry leaves.</i>	

DRUMS OF HEAVEN (GF/DF) 🌶️🌶️	£12
<i>chicken drumsticks sautéed in a hot chilli and garlic sauce.</i>	
CHICKEN SAMOSA (3 PCS) (DF) 🌶️	£6
<i>Pastry filled with minced chicken and spices.</i>	
LAMB SAMOSA (3 PCS) (DF) 🌶️	£6
<i>Golden pastries filled with spiced minced lamb.</i>	
LAMB CHOPS (3 PCS) (GF) 🌶️	£16
<i>Kashmiri spiced lamb chops grilled with a smoky finish.</i>	
LAMB KEBABS (3 PCS) (GF) 🌶️	£12
<i>Minced lamb skewers with cardamom and cumin.</i>	
CHILLI GARLIC FISH (DF) 🌶️🌶️	£13
<i>Chilli and garlic marinated fish seared to golden perfection.</i>	
CHILLI PRAWNS (DF) 🌶️🌶️	£16
<i>King prawns with onion, tomato, black pepper, mustard and curry leaves.</i>	

MAINS - VEGETARIAN

PANEER TIKKA MASALA (GF) 🌶️	£12
<i>Chargrilled cottage cheese simmered in a rich tomato and cashew sauce.</i>	
KARHAI PANEER (GF) 🌶️	£12
<i>Paneer cooked with bell peppers and onions in spiced karhai masala.</i>	
PALAK PANEER (GF) 🌶️	£12
<i>Soft paneer cooked in a smooth, mildly spiced spinach curry.</i>	
SAAG ALOO (VG/GF/DF) 🌶️	£10
<i>Spinach and baby potatoes with cumin and garlic.</i>	
CHANA MASALA (VG/GF/DF) 🌶️	£10
<i>Chickpeas simmered in spiced tomato-onion masala.</i>	
MIX VEG CURRY (GF) 🌶️	£10
<i>Seasonal vegetables in a light tomato and cream sauce.</i>	
TARKA DAAL (VG/GF/DF) 🌶️	£10
<i>Yellow lentils tempered with garlic and cumin.</i>	
DAAL PALAK (VG/GF/DF) 🌶️	£10
<i>Slow-cooked lentils with spinach, turmeric and tempered butter.</i>	
DAAL MAKHANI (GF) 🌶️	£11
<i>Creamy black lentils slow-cooked with butter and spices.</i>	

MAINS - NON VEGETARIAN

BUTTER CHICKEN (GF) 🌶️	£13
<i>Chargrilled chicken in creamy tomato and coconut sauce.</i>	
KARHAI CHICKEN (GF/DF) 🌶️🌶️	£13
<i>Chicken with bell peppers and onions in a rich spicy tomato sauce.</i>	
CHICKEN MAJI MAJI (GF/DF) 🌶️🌶️	£13
<i>Tender on the bone chicken in a rich coastal spiced gravy.</i>	
SAAG CHICKEN (GF/DF) 🌶️	£13
<i>Chicken simmered in a mildly spiced spinach-based sauce.</i>	
METHI CHICKEN (GF/DF) 🌶️	£13
<i>Boneless chicken with fresh fenugreek, ginger and spices.</i>	
CHICKEN TIKKA MASALA (GF) 🌶️	£14
<i>Chargrilled chicken tikka cooked in a creamy, mildly spiced tomato sauce.</i>	
LAMB ROGAN JOSH (GF/DF) 🌶️	£14
<i>Spiced lamb curry with Kashmiri chillies and aromatics.</i>	

SAAG LAMB (GF/DF) 🌶️	£14
<i>Tender lamb with a spinach sauce and aromatic Indian spices.</i>	
KHEEMA MUTTER (GF) 🌶️	£14
<i>Minced lamb and peas simmered in a fragrant, spiced curry sauce.</i>	
LAMB BHUNA (GF) 🌶️	£14
<i>Tender pieces of lamb slow cooked in a thick, richly spiced bhuna masala.</i>	
LAMB JALFREZI (GF/DF) 🌶️	£14
<i>Lamb with bell peppers and onions in a rich spicy tomato sauce.</i>	
FISH or PRAWN CURRY (GF) 🌶️	£15
<i>Coconut-based coastal curry with tamarind and mustard seeds.</i>	

NAANS

PLAIN NAAN	£4
<i>Soft, butter-brushed tandoori bread.</i>	
GARLIC NAAN	£4.5
<i>Infused with garlic, coriander, and butter.</i>	
CHILLI NAAN 🌶️🌶️	£4.5
<i>Naan with green chillies and coriander.</i>	
TURBO NAAN 🌶️	£4.5
<i>Infused with chilli, garlic and coriander and butter.</i>	
CHEESE CHILLI NAAN 🌶️	£5
<i>Naan stuffed with cheese and chilli.</i>	
TANDOORI ROTI (VG/DF)	£4
<i>Whole wheat bread baked in tandoor.</i>	

RICE

PLAIN RICE (VG/GF/DF)	£5
<i>Steamed basmati rice.</i>	
PILAU RICE (GF)	£5.5
<i>Saffron rice cooked with whole spices.</i>	
JEERA RICE (VG) 🌶️	£5.5
<i>Basmati rice with cumin, green chilli, and coriander.</i>	

BIRYANI

CHICKEN BIRYANI (GF) 🌶️	£15
<i>Medium spicy rice with fragrant chicken.</i>	
LAMB BIRYANI (GF) 🌶️	£16
<i>Medium spicy rice with fragrant lamb.</i>	
VEG BIRYANI (GF) 🌶️	£14
<i>Assorted vegetables with basmati rice and paneer.</i>	

SIDES

MIX VEG RAITA (GF)	£4
<i>Yogurt with onion, tomato, cucumber and cumin.</i>	
PLAIN YOGURT (GF)	£3
<i>Chilled, creamy yogurt</i>	
GREEN SALAD (VG/GF/DF)	£4
<i>Fresh seasonal salad with lemon dressing</i>	
MANGO CHUTNEY (VG/GF/DF)	£2
<i>Sweet and tangy mango preserve.</i>	

GLUTEN FREE (GF) DAIRY FREE (DF) VEGAN (VG) PLEASE SPEAK TO A MEMBER OF STAFF FOR FURTHER ALLERGIES. 🌶️ MEDIUM 🌶️🌶️ SPICY 🌶️🌶️🌶️ HOT

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