

Gurkha's Inn Grills

Tandoori Chicken (on the bone)	£10.25
Half a spring chicken, delicately spiced, marinated & tandoor cooked	
Chicken Tikka Shashlik	£10.95
Barbecued spiced chicken tikka with onions & peppers	
Lamb Tikka Shashlik	£11.95
Sliced lamb tikka spiced with grilled onions & peppers	
Uneko Paneer	£10.95
Marinated cubes of Indian cottage cheese with onions, & peppers.	
Tandoor Grilled King Prawn	£13.95
Grilled chunks of king prawn marinated in caramelized onion & cinnamon then finished in an almond based saffron sauce	
Tawa Fried Sea Bass	£15.95
Fillet of Sea Bass, fried with garam masala, served with lemon rice	
Tandori Roasted Rack of Lamb	£15.95
Rack of lamb marinated in spices and then barbecued in the tandoor. Served with creamy mint sauce and garlic rice.	

Vegetarian Dishes

Vegetarian (v) - Side Dish or Main Meal

Makai Masala	£4.25 / £7.95
Spicy sweetcorn cooked in curry sauce	
Aloo Bodi Tama*	£4.25 / £8.25
Bamboo shoots, potatoes & black-eyed beans with fresh tomato	
Matter Paneer	£4.95 / £8.50
Cottage Cheese cooked with green peas, tomato, fenugreek ginger, coriander, butter & cream	
Paneer Makhani (n)	£4.95 / £8.50
Cubes of cottage cheese cooked in Makhani sauce	
Dal Makhani	£4.75 / £8.50
Country-style cooking! Black lentils braised overnight in the wood fired Tandoor then reduced in a tomato & ginger sauce & finished with butter & cream	
Rajma Masala**	£4.25 / £7.95
Red kidney beans in curry sauce with sliced potato	
Saag Bhaji	£4.25 / £7.95
Spinach	
Saag Aloo	£4.25 / £7.95
Spinach and potatoes	
Saag Paneer	£4.95 / £8.95
Spinach and Indian cottage cheese	
Chana Masala	£4.25 / £7.95

Saag Chana	£4.25 / £7.95
Spinach and chickpeas	
Tarka Dal	£4.25 / £7.95
Garlic fried yellow lentils	
Bhindi Bhaji	£4.25 / £7.95
Okra	
Bombay Aloo	£4.25 / £7.95
Spiced potatoes	
Mushroom Bhaji	£4.25 / £7.95
Jeera Aloo	£4.25 / £7.95
Spiced potatoes with cumin	
Seasonal Mixed Vegetables	£4.25 / £7.95

Bhat Ko Parikar (Rice)

Saffron Rice	£3.50
Steamed Rice	£3.25
Mushroom Rice	£3.50
Special Fried Rice	£3.95
Egg Fried Rice	£3.50
Keema Rice	£3.50
Garlic Rice	£3.50
Lemon Rice	£3.50

Roti Ko Parikar (Breads)

Plain Nan	£3.25
Cheese & Chilli Nan	£3.95
Keema Nan	£3.95
Garlic Nan with Fresh Coriander	£3.95
Peshwari Nan with Coconut and Raisins	£3.95
Kulcha Nan with Vegetables	£3.95
Tandoori Roti	£3.25
Chapati	£2.95

Sundries

Raitha	£2.95
Yoghurt with Cucumber & Fresh Coriander	
Popadums	70p each
Plain or Spicy	
Chutney Tray	£1.25
Mint sauce, mango chutney & onion salad	

THE WONSTON ARMS

FRIDAY NIGHT POP UP CURRY CLUB

*Enjoy a night of traditional
Nepalese & Indian Cuisine from
our Partners
THE GURKHA'S INN*

*Order by midday friday
Send orders to 07909 993388 or
landlord@thewonston.co.uk*

Curry sit down 19.30 Friday

*Pay for meals by cash please
£2.50 plate charge/head*

Shakahari Khaja Ko Parikar

Vegetarian starters

Vegetable Platter (v) (Ideal for two people)	£9.50
A combination of pyajko pakora, vegetable samosa and aloo tikki	
Aloo Tikki	£4.95
Pan fried spiced potato cakes	
Pyajko Pakora (v)	£4.50
Deep fried nuggets of onion, potato & crushed coriander seeds	
Vegetable Samosa	£4.25
Fresh vegetables wrapped in pastry & fried until golden	
Paneer Chilli** (v)	£5.50
Lightly battered Indian cottage cheese with mix peppers & chillies	

Masu Khaja Ko Parikar

Non-veg starters

Mixed Kebab Platter (Ideal for two people)	£11.50
Lamb sheek kebab, creamy tikka & chicken tikka	
Choyla (Lamb or Chicken)*	£5.25
Char-grilled lamb or chicken marinated in traditional spices	
Nepalese Style Chilli Chicken***	£5.95
Battered chicken cooked with fresh herbs, peppers & spring onion	
Chilli Bangoor**	£5.95
Locally produced sliced pork sauteed with peppers & spring onion	
Meat Samosa	£4.25
Fresh lamb mince wrapped in pastry & fried until golden	
Momo (Lamb or Chicken)	£5.95
Lamb or chicken dumplings served with typical Nepalese chutney	
Creamy Tikka (n)	£5.95
Bite sized pieces of chicken, marinated in yoghurt, cashew nuts & cream, skewered & grilled in the tandoor	
Sheek Kebab*	£5.50
Juicy lean minced lamb skewered & dusted with coastal spices	
Lasuni Tikka	£5.95
Bite sized pieces of chicken, marinated with garlic, yoghurt, cashew nuts, skewered & grilled in the tandoor (a favourite in Nepal)	
Murug Tikka	£5.50
Marinated chicken breast cooked in the tandoor	
Kalejo Bhutuwa	£5.50
Chicken liver, fried using a traditional Nepalese recipe. A Nepalese favourite	

*	=	Medium hot	n	=	Contains nuts
**	=	Hot	v	=	Vegetarian
***	=	Very hot			

Samundri Khaja Ko Parikar

Seafood starters

Seafood Platter (Ideal for two people)	£13.95
Tandoori king prawn, Salmon tikka & chilli fried calamari	
Poleko Machha**	£6.95
A highly flavoured marinated char-grilled monkfish served with salad.	
Black Tiger Prawns**	£6.50
Sauted with peppers, onion, garlic & chillies	
Chilli fried Calamari**	£6.50
Lightly battered calamari with cumin, chilli & coriander	
Salmon Tikka	£6.50
Marinated salmon, grilled in the tandoor	

Gurkha's Inn Special Curries

Tikka Masala (n) Chicken	£9.50
Lamb	£9.95
Barbecued with aromatic spices in a mild tomato sauce	
Chicken Makhani* (n)	£9.95
Cooked in aromatic spices with a fresh cream, tomato & fenugreek sauce	
Gurkha Style Lamb Leg Curry*	£10.50
Braised tender cubes of leg of lamb cooked with chickpea, Nepalese herbs & spices	
Honey Murug (n)	£10.50
Chicken breast strips, cooked with cashunuts and cream, garnished with crispy parsnip. A wonderful alternative dish to the favourite Chicken Korma!	
Khasi Ko Ledo*	£10.50
Tender piece of lamb cooked with medium sauce of grounded spices, tomatoes and onion.	
Methi Chicken*	£10.50
Chicken cooked with fresh spinach, fenugreek, garlic, onions & fresh tomatoes	
Pickled Lamb**	£10.50
Tender cubes of lamb cooked with whole spices & assorted seeds and mixed pickle in a richly flavoured sauce	
Goan Curry** (n) Fish	£12.95
King Prawn	£13.95
Telapia fish with mustard seed, whole methi, coconut milk, dry whole red chilli, tumeric & curry leaf	
Haas Garlic Chilli**	£12.95
Barbecue duck cooked with fresh garlic & chilli spices in a tomato sauce	
Haas Methi Malai*	£12.95
Barbecue duck cooked with fenugreek leaves & rich creamy gravy	

Kathmandu Lamb**	£10.95
Diced lamb cooked in a rich Nepalese masala sauce with garlic, chilli & curry leaves (hot and spicy)	
Gurkha Style Pork*	£9.95
Chunky pieces of pork cooked with pak choy & chef's special spices	
Gurkha's Revenge!***	£10.95
Tender pieces of grilled lamb or chicken in garlic & chilli sauce, spicy & hot . . . full of flavour	
Garlic Chilli Bangoor**	£9.95
Tender pork pieces pork cooked garlic and fresh chilli hot and spicy	

Traditional Indian Curries

Chicken	£8.95	Prawn	£9.25
Chicken Tikka	£9.50	King Prawn	£13.95
Lamb	£9.50	Pork	£9.50
Lamb Tikka	£9.95	Vegetable (V)	£8.25

- Pasanda** (n) Mild dish cooked with cream cashunuts & red wine
- Korma** (n) Mild dish of cream & cashunuts
- Karahi**** Medium hot dish cooked with mixed peppers & onions
- Bhoona*** A drier than usual curry packed with flavour
- Madras**** A well spiced thorough-bred dish, fairly hot to taste
- Pathia**** Hot, sweet & sour with a hint of lemon
- Dhansak**** Medium strength curry with lentils & fresh coriander
- Jalfrezi**** Rich, hot with onions, ginger, peppers, tomatoes & green chillies
- Garlic Chilli**** Rich & hot with fresh garlic & green chilli
- Vindaloo***** A very hot dish with potatoes
- Balti**** A fairly spicy dish, with peppers, onions & coriander
- Dopiaza*** Medium flavours, whole spices, garnished with onions
- Rogan Josh*** Medium flavours, green herbs, rich tomatoe sauce
- Cylon**** A fairly hot curry flavoured with coconut
- Curry*** Medium hot, cooked with Indian spices

Biryani Dishes

Basmati rice cooked with one of the following & served with a vegetable curry	
King Prawn	£13.95
Lamb	£11.95
Chicken	£10.95
Pork	£10.95
Vegetable (v)	£9.50