

STREETFOOD & APPETISERS

STICKY CHILLI CHICKEN WINGS (GF)(F)(D) 11

Spicy Wings in a sticky Chilli and Tamarind sauce garnished with Sesame Seeds and Spring Onions.

MOMOS (V)(D) 9

A rising streetfood favourite, with Nepalese origins, Dumplings with a Vegetable filling in our home made Chilli Jam.

CHAAT ON PURI

A savoury dish served by street vendors in South Asian countries, topped on a Puri (flatbread).

CHICKEN (D) / LAMB 11 / 12

GOAT (F) 12

KING PRAWNS (S) 13

ALOO & BEETROOT (V) 10

MANGO PANEER TIKKA (V)(F)(GF)(D) 12

Paneer cooked in the Clay Oven with roasted Onions, Peppers and tossed in a rich tangy Mango sauce.

PAKORAS (V)(F) 7

A famous South Asian streetfood, crispy bite sized Onion Fritters seasoned with aromatic spices in a Chick Pea batter.

SAMOSAS (V) 8

A pocket of fried Pastry filled with a medley of Vegetables.

BUTTER CHICKEN KATSU ORBS (F)(D) 14

Minced Chicken coated in Panko Crumbs served with a gingery Butter sauce that packs a tasty punch.

SMASHMOSA (F)(V)(D) 8

Famously known as "Samosa Chaat", smashed Samosa topped with Yoghurt, Chaat Masala, Tamarind and a drizzle of Pomegranate sauce.

PAANI PURI (F)(V)(D) 8

Fried hollow Doughballs, Chickpeas, Yoghurt, Crispy Noodles, Tamarind and Pomegranate sauce. Served with a Tamarind infused Water and Chickpea Puffs.

PATIKI (V)(D) 8

Pan fried stuffed Potato Patties served with Yoghurt, Coriander, Mint Chutney and garnished with crispy Noodles and Red Onion.

LEMON CHILLI SCALLOPS (S)(F)(GF) 14

Pan seared Scallops in a Ghee and Lemon sauce on a bed of Saag Bhaaji and Sun Dried Tomatoes.

POPPADOMS (V) 1

FAR-FAR - Tapioca Wheat Puffs (V) 4

CHUTNEY PLATE (V) 3

Mango Chutney, Tamarind & Beetroot Dip and Onion Relish.

CLAY OVEN & GRILL

Smoky, earthy flavours from the Clay Oven served with Salad and Mint Sauce. Main meals are served with **Naan, Pilau Rice and Curry Sauce.**

	APPETISER	MAIN
CHICKEN TIKKA (F)(D)	8	17
LAMB TIKKA (D)	10	18
TANDOORI CHICKEN (D)	10	18
LAMB CHOPS (F)(D)	12	24
MALAI CHICKEN TIKKA (F)(D)	14	19
Marinated with Ginger, Cream Cheese, Coriander, Mint and Green Chilli.		
CHICKEN KEBAB (D)	10	18
LAMB KEBAB (F)(D)	10	18
KING PRAWNS (S)(D)	13	24
GOAT HOUSE GRILL (S)(F)(D)	-	30
Chicken Tikka, Lamb Tikka, Tandoori Chicken, Lamb Chop, King Prawn, Lamb Kebab and Chicken Kebab.		

GOAT™ HOUSE PLATTERS

Can't decide? Satisfy your cravings with a selection of our signature dishes — perfect for big appetites or ideal for sharing. Served with our **GOAT™ House Rice, Roasted Bombay Potatoes, Far-Far and a rich Curry Sauce.**

CLAY OVEN AND GRILL PLATTER (D)

Chicken Tikka, Lamb Tikka, Lamb Kebab, Chicken Kebab, Lamb Chops, Tandoori Chicken and Chicken Chaat on Puri.

FOR TWO / FOR FOUR 60 / 95

VEGETARIAN PLATTER (D)

Momos, Mango Paneer Tikka, Aloo and Beetroot Chat on Puri, Samosas and Pakoras.

FOR TWO / FOR FOUR 40 / 60

SEAFOOD PLATTER (D)

Sea Bass Tikka, Salmon Tikka, King Prawns Chaat, Lemon Chilli Scallops, served with a Garlic Herb Sauce.

FOR TWO / FOR FOUR 65 / 99

VEGETARIAN SPECIALITIES

ALOO SAAG PANEER (V) (D) 21

Paneer, Spicy Potatoes, and Spinach in a medium sauce. Served with a Puri and Coconut Rice.

SABZI KOFTA MALAI *Country Style* (V) (D)(GF) 20

Koftas made with a medley of mashed Vegetables, Mushrooms and lightly spiced in a medium sauce.

GOAT™ House Tarka Dal (V) (F) (D) (GF) 9

Three varieties of Lentils with a fragrant tempering of golden Ghee, Fried Onions, warm spices, which sets it apart from any Dal you've tasted before.

SIGNATURE COLLECTION

Our *Country Style* dishes are slow-cooked to perfection using a blend of fragrant spices, creating a rich and distinctive flavour. Each dish is served with our signature **GOAT™ House Rice**.

GOAT

GOAT CURRY *Country Style* (F) (GF) 23

South Asian style curry cooked with spicy Potatoes, Peppers, Onions and aromatic spices.

TAMARIND AND CHANA GOAT 22

Slow cooked Goat with Chickpeas in a rich sweet and spicy Date and Tamarind sauce served with Puri.

NAGA PICKLED GOAT *Country Style* (GF) 23

Using pickled Naga Peppers, this is a fiery dish spiked with warm spices in a hot and tangy sauce.

CHICKEN

ORANGE CURRY *Country Style* (F) (GF) (D) 22

Cooked in a medium spicy sauce using Spinach, balanced with sweet undertones of Citrus.

GREEN MASALA (GF)(D) 18

Cooked with Green Chillis, Coriander and Spinach in a rich spicy aromatic sauce.

PATAKA CHICKEN *Country Style* (F)(D)(GF) 22

Fiery dish using Naga Peppers and Onions creating an explosion of flavours for those who like it extra spicy.

MANGO CHICKEN (D)(GF) 21

Tender cuts of Chicken in a rich Mango sauce cooked with Coconut Milk.

SHAHI BUTTER CHICKEN (F) (D)(GF) 18

One of the world's most popular Indian Curries, this dish earns the name "Shahi"—meaning Royal—as we use Saffron, the world's most expensive spice, making it truly fit for Royalty.

LAMB

DARK BHUNA *Country Style* (F)(GF) 22

Slow cooked tender pieces of Lamb, in a rich Bhuna sauce made from Fried Onions, Mustard Oil and Black Pepper.

STICKY CHILLI & CORIANDER CHOPS 22

Tender Lamb Chops tossed in our Chilli and Coriander Sauce. (D)(GF)

LAMB GREEN MASALA (GF) 19

Cooked with Green Chillis, Coriander and Spinach in a rich spicy aromatic sauce.

SEAFOOD

SEAFOOD CURRY *Country Style* (F) (GF) 29

A medley of Seafood including, Sea Bass, King Prawns and Scallops to full the seafood lover with an explosion of flavours in a rich Coconut sauce.

PATAKA KING PRAWNS *Country Style* (F) (GF) 25

Fiery dish using Naga Peppers and Onions creating an explosion of flavours for those who like it extra spicy.

KERALAN SCALLOPS *Country Style* (GF) 26

Pan seared Scallops in a medium spicy sauce, Sun-Dried Tomatoes and Lemon. Served with Coconut Rice.

WILD SALMON OR SEA BASS TIKKA 25

Wild Salmon or Sea Bass pan fried to perfection served on a bed of Roasted Bombay Potatoes with Asparagus and Tender Stem Broccoli. (F)(GF)(D)

BIRYANI

World renowned South Asian rice dish using fragrant spices, served with Cucumber Raitha, Curry Sauce, Salad and Paratha.

GOAT (D) 18

CHICKEN / CHICKEN TIKKA (D) 14 / 15

LAMB / LAMB TIKKA (D) 15 / 16

KING PRAWNS (D) 16

VEGETABLE OR PANEER (D) (V) 13 / 14

CURRIES

MASALA CHICKEN / CHICKEN TIKKA (D) 14 / 15

SAAGWALA LAMB / LAMB TIKKA (D) 15 / 16

KORAI KING PRAWNS (S) 16

JALFREZI VEGETABLE (GF) (V) 13

BHUNA PANEER (D) (GF) 14

RICE (V)

NAAN (V)

GOAT™HOUSE RICE (F) 6 BEETROOT & GARLIC 7

Seasoned with warm spices.

A vibrant, earthy Naan with a spicy Beetroot twist. (D)

PILAU RICE (D)(GF) 4 PLAIN NAAN (D) 4

STEAMED RICE (D)(GF) 4 GARLIC NAAN (D) (F) 4

MUSHROOM RICE (D)(GF) 5 CHEESE NAAN (D) 5

COCONUT RICE (D)(GF) 5 PESHWARI NAAN (D) 5

VEGGIE RICE (D)(GF) 5 PURI (D) 3

GARLIC RICE (D)(GF)(F) 5 TANDOORI ROTI (F) 4

SIDES (V)

TAMARIND MASALA & CHEESE FRIES (F)(D)(GF) 7

HOUSE FRIES (GF) 4

SAAG ALOO (F)(GF) 6

SAAG PANEER (GF) 8

ROASTED BOMBAY POTATOES (F) (GF) 6

MUSHROOM PEPPER FRY (GF) 7

BROCCOLI & ASPARAGUS (D)(GF) 6

CURRY SAUCE (GF) 5

If you have any allergies please let our staff know.

GF = Gluten Free S = Seafood V = Vegetarian D = Dairy F = Favourite