THE GLADSTONE

FOOD MENU

Our menu is designed to offer a selection of small and regular plates that can be shared between diners. We recommend that you order between three and four small plates for a group of two or between two and three regular plates for a group of four

	Small	Regula
Chilli cheese toast (V)	erved on a mini	9.5
Avocado papri chaat (VG) Typical Indian street snack of dough wafers topped with avocado, lentil national chutney	5 noodles &	9.5
Aloo tikki sliders (V) Old Delhi style potato & soya croquettes served in a mini brioche	6	11.5
Cod fingers & chips	6	11.5
Quail egg kofta Classic British scotch egg with an Indian twist		11.5
Chicken kara-age Japanese style fried chicken with onion & mixed peppers on skewers		9.5
Traditional chicken tikka Boneless cubes of chicken thighs & smoked spices	6	9.5
Amritsari chicken pao Boneless chicken nuggets marinated in Punjabi spices stuffed in a bun	7	13
Crispy chicken lollipops French chicken winglets served with tamarind chutney	ALL	9.5
Smoked goat bun kebab. Mini sliders of Peshawari chapli kebab with mango mayo	ORLD 8	13
Crispy chips (VG)	4	
NOT KEEN ON SHARING	?	1
The Glad Meal for one		9.9
Homemade Anglo-Indian pies (with chips & salad) Vegan soya keema & potato pie (VG) - Scrambled paneer, green peas & makhani sauce (v) - Chicken tikka masala - Kid goat keema		9.9
- Kid goat keema *VG-vegan V-vegetarian - spicy		

All dishes have their own preparation time and will be served as and when they are ready in the kitchen.

Allergens: Although we do everything we can to ensure that our food is free from cross contamination, our products are made in an atmosphere that cannot be certified as completely free from wheat or nuts as we use these in some of our recipes. Please notify the chef of any allergies.

* VG - vegan, V - vegetarian, \- spicy.