

THE GURKHAS



SNACKS

- Gurkha pickles *Fermented vegetable, Nepali spices* | 5*
Dungri, smoked cods roe, pickled shallots | 7
Jimbu focaccia, gundruk butter *Himalaya chives, fermented leafy green vegetable butter* | 6.5
Aloo nimki *Spiced potato curry, pastry parcels* | 8
Bara, *Black lentil pancake, fenugreek sauce* | 5

STARTERS

- Kukhura ko jhol momo *Chicken dumplings, lapsi & tomato sauce* | 15
White & green asparagus, choila gribiche, fine herbs, croutes | 13
Spicy lamb kachila, karela *Marinated lamb tartare, Nepali herbs & spices, crispy bitter gourd* | 18
Chicken liver parfait, lapsi, gundruk crackers | 16

MAIN COURSE

- Gorkhali pork chop, sisnu, alu *Grilled pork chop, nettle, spiced potato* | 25
Makai ko risotto, farsi, churpi, gundruk *Corn, squash, hard cheese, fermented leafy green* | 23
Lamb rump, spiced lentils, garden peas, smoked dhau, mint | 30
Monkfish choila, kaakro ko achar, chiura *Grilled spiced monkfish, cucumber salad, beaten rice* | 28

SIDES

- Spring salad, Nepali Chuk dressing | 7
Mustard greens *Seasonal greens, mustard oil* | 6
Chamrey bhaat *Nepali style yellow rice with ghee* | 7

DESSERTS

- Dark chocolate cremeux, guava curd and sorbet, cumin | 10
Khuwa creme caramel, sorrel, whey caramel | 11
Nepali spiced tea rice pudding, toasted coconut, rhubarb | 9

*50p from every dish sold to be donated to The Gurkha Welfare Trust. We cannot guarantee that all our dishes are free from nuts or derivatives and our menu descriptions do not mention all ingredients. Please inform a member of staff if you have allergies/dietary requirements. 12.5% service charge is added to all bills. Menu is subject to change

Our Sister restaurants
Hot Stone | Kibako | RAI