

Curry Night - Thursday 10th September
Starter and main £12.95, add dessert for £3

TO GET YOU GOING

Hedgerow Fizz

English sparkling elderflower wine infused with blackberries
£7.95

STARTER

Bhaji's ^{DF/GF/V/VE}

English pea flour poppadum's ^{DF/GF/V/VE}

Chutneys and dips ^{DF/GF/V/VE/N}

Fennel & onion salad ^{DF/GF/V/VE}

Cauliflower tikka ^{DF/GF/V/VE/N}

MAIN

Choose either Meat, Veggie or Vegan

Meat: Organic lamb, potato, leek & chard curry ^{DF/GF}

Homemade paneer with spinach & red chilli ^{GF/V}

Veggie: Potato, leek & chard curry ^{DF/GF/VE/V}

Homemade paneer with spinach & red chilli ^{GF/V}

Vegan: Potato, leek & chard curry ^{DF/GF/VE/V}

Roast chestnuts with spinach & red chilli ^{DF/GF/V/VE/N}

All served with:

Slow roast green masala onions ^{DF/GF/V/VE}

English split pea dhal ^{DF/GF/V/VE}

Homemade naan ^{V/VE/DF}

Emmer pilau ^{DF/V/VE}

DESSERT

Gingerbread samosa with coconut granita ^v

Vegan: Cardamom roasted pears and apples with coconut granita ^{DF/GF/V/VE}

To Finish it off

Organic chilli chocolate espresso martini

£7.50

DF - Dairy Free, GF - Gluten free, V - Vegetarian, VE - Vegan, N - Contains nuts

You'll notice an optional 10% service charge has been added to your bill. 100% of this gets shared amongst the team who've worked hard to ensure your visit to River Cottage Kitchen is enjoyable.

If you would like this removed from your bill, please ask a member of the team.