

## TO START

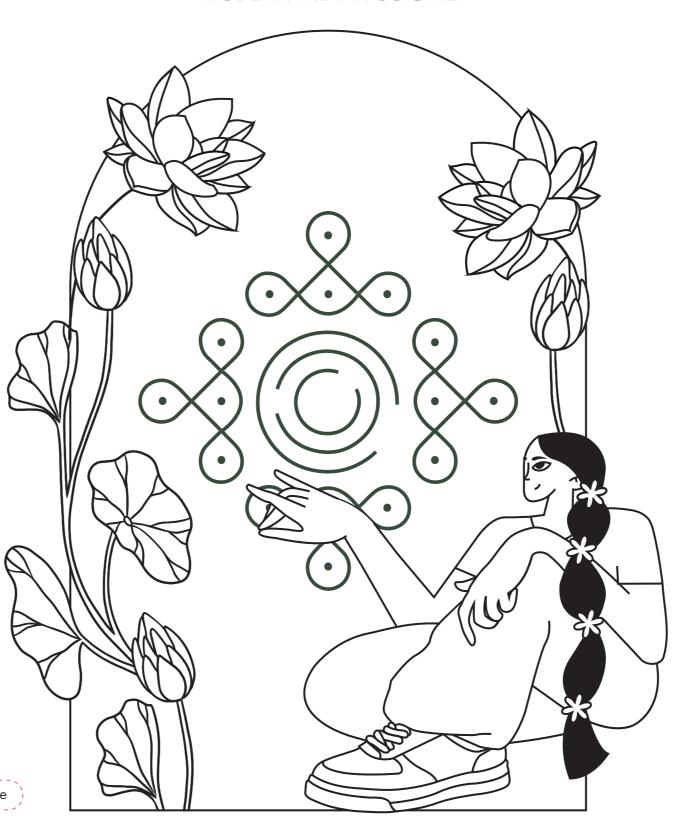
CHICKEN WINGS DF

sticky pomegranate sauce, wholegrain mustard	
QUAIL SCOTCH EGGS DF curried crab, tomato chutney	£8.5
SAMOSAS v butternut squash, green peas, tamarind sauce	£6.5
VADA PAO v garlic chutney, mint sauce	£7.0

£9.0

LAND AND SEA	
TANDOORI CHICKEN DF GF quinoa, red pepper	£9.5
TANDOORI PRAWNS DF GF smoked tomatoes, garlic drizzle	£11.0
DELHI STYLE BUTTER CHICKEN DF GF tomato, coriander	£13.5
CHICKEN SALAMI SALAD DF GF sweet potato crisps, baby gem, tandoori mayonaise	£10.5
PAN-FRIED SEABASS DF GF mole sauce, beetroot poriyal	£15.5
KASHMIRI LAMB DF GF	£17.5

V = vegetarian VG = vegan DF = dairy free GF = gluten free



## FROM THE GARDEN

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PARSNIP TIKKI CHAAT DF tamarind sauce, mint chutney, pomegranate	£6.5
CURRIED PANEER v GF saag puree, tomato	£11.C
TANDOORI BROCCOLIGE wholegrain mustard marinade, cherry tomatoes	£9.5
ON THE SIDE	
CHANA MASALA VG GF	£5.0
BEETROOT PORIYAL VG GF	£6.0
MASALA CHIPS VG GF	£4.5
JEERA RICE VG GF	£3.8
PLAIN NAAN V	£3.5
PANEER TRUFFLE KULCHA NAAN v	£4.5
TO FINISH	
SWEET POTATO BROWNIE DF GF Moonji matcha ice cream	£8.0
ALLE BELLE DF jaggery pancake, coconut, saffron custard	£7.0

MOONJI ICE CREAMS VG GF

£2.5



papaya chutney, mint sauce

JUGAD IS DERIVED FROM THE HINDI WORD MEANING 'INNOVATIVE HACK'. AT JUGAD BY FOODHAK, WE'VE HACKED INDIAN DINING GIVING YOU AN INDULGENT EXPERIENCE THAT'S SUSTAINABLE AND AS NATURAL AS POSSIBLE. ALL WHILST BEING UTTERLY DELICIOUS.