

GOAT Express

20%
OFF YOUR
TAKEAWAY
BILL

30%*
OFF FOR
GOAT CLUB MEMBERS
BLUE LIGHT CARD
STUDENTS
TRAVELODGE PATRONS

COLLECTIONS ONLY

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 (VG) 9
Dumplings with a Vegetable and Tofu 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 (VG) 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) 8
A famous South Asian streetfood, crispy bite sized Onion Fritters in a savoury Chick Pea batter.

CHILLI PANEER BITES (V) (D) 13
Diced Cottage Cheese pieces tossed in our Chilli Jam glaze with Mushrooms and Spinach. Served on a Puri. **NEW**

BUTTER CHICKEN KATSU ORBS (D) (F) 14
Minced Chicken coated in Panko Crumbs served with a gingery Butter sauce.

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.

SAMOSAS (VG) or ASIAN SPRING ROLLS (VG) 8
A pocket of fried Pastry filled with a medley of Vegetables.

PATIKI (VG) 8
Pan fried stuffed Potato Patties served with Plant based Yoghurt, Coriander, crispy Noodles and Mint Chutney.

POPPADOMS (VG) 1

FAR-FAR - Tapioca Wheat Puffs (VG) 4

CHUTNEY PLATE (VG) 3
Mango Chutney, Spicy Beetroot Dip and Onion Relish.

GF = GLUTEN FREE S = SEAFOOD V = VEGETARIAN D = DAIRY F = FAVOURITE VG = VEGAN *T&Cs APPLY

CLAY OVEN & GRILL

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

	APPETISER	MAIN
CHICKEN TIKKA (F) (D)	10	17
LAMB TIKKA (D)	10	18
TANDOORI CHICKEN (D)	10	18
LAMB CHOPS (F) (D)	14	24
MALAI GRILLED CHICKEN (F)(D)	14	19
Tender Chicken pieces marinated with Ginger, Cream Cheese, Coriander, Mint and Green Chilli.		
CHICKEN TIKKA OR LAMB TIKKA SHASHLIK		25
Cooked with peppers, onions and mushrooms - a South Asian Favourite. (D) (F) NEW		
LAMB KEBAB (F) (D)	10	18
KING PRAWNS (S) (D)	14	24
GOAT™ HOUSE GRILL (S) (F) (D)	-	30
Chicken Tikka, Lamb Tikka, Tandoori Chicken, Lamb Chop, King Prawn, Lamb Kebab. A sensational medley of grilled meats in one dish.		

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, 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 (S) (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.

GOAT™ HOUSE TARKA DAL (VG)(F) (D) (GF) 9
Three varieties of Lentils with a fragrant tempering of golden Vegetable 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 specially curated for GOAT all 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, balanced with sweet undertones of Citrus.

CHICKEN 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

A world-famous dish, Shahi means "Royal"—a title earned with the use of Saffron, the world's most luxurious spice.

CHICKEN TIKKA PILLI PILLI (D) (GF) 19

Indo-Portuguese fusion favorite, smoky flavours in a slightly hot sauce with a tangy kick. A bold South Asian creation with just the right touch of heat and spice. 

SEAFOOD

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

A medley of Sea Bass, King Prawns and Scallops to fill the seafood lover in a rich Coconut sauce.

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

Fiery dish using Naga Peppers explosion of flavours for those who like it extra spicy. (S)

KERALAN SCALLOPS *Country Style* (GF) (S) 26

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

SALMON OR SEA BASS TIKKA (D) (GF) 25

Pan fried and served on a bed of Roasted Bombay Potatoes with Asparagus and Broccoli. (S)

IF YOU HAVE ANY ALLERGIES THEN PLEASE LET OUR STAFF KNOW.

GF = GLUTEN FREE S = SEAFOOD V = VEGETARIAN
D = DAIRY F = FAVOURITE VG = VEGAN

FIND US ON
ALL FOOD PLATFORMS
PRICES MAY VARY



KOLKATA NOODLES OR RICE

An Indo-Chinese recipe using Garlic, Ginger, Spring Onions, Fried Egg, Mushrooms, a splash of Soy Sauce and Honey.

CHICKEN / CHICKEN TIKKA (D) 18 / 19

GOAT 20

LAMB / LAMB TIKKA (D) 19 / 20

KING PRAWNS / SALMON (S) 21

VEGETABLE OR PANEER (D) (V) 15 / 16

LAMB


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

Succulent, rustic Lamb Chops tossed in a zesty Chilli and fresh Coriander sauce.

LAAL MASS (D) (GF) 20

Slow-cooked, rustic South Asian curry featuring tender Lamb simmered in a hot and spicy Onion-Yogurt gravy. A Rajasthani fiery dish fit for Royals. 

BIRYANI

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

GOAT (D) (F) 18

CHICKEN / CHICKEN TIKKA (D) 14 / 15

LAMB / LAMB TIKKA (D) (F) 15 / 16

KING PRAWNS (S) (D) 16

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

CURRIES

MASALA, SAAGWALA, KORAI, JALFREZI, BHUNA, VINDALOO, KURMA, DANSAK, MADRAS.

CHICKEN/CHICKEN TIKKA (D) (GF) 14 / 15

LAMB/LAMB TIKKA (D) (GF) 15 / 16

KING PRAWNS (S) (GF) 16

VEGETABLE (VG) (GF) 13

PANEER (V) (D) (GF) 14

RICE (V) (GF)

NAAN (V)

GOAT™ HOUSE RICE 6 BEETROOT & GARLIC 7

Seasoned with warm spices.

A vibrant, earthy Naan with a Beetroot twist.

PILAU RICE 4 PLAIN NAAN (D) 4

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

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

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

VEGGIE RICE 5 PURI 3

GARLIC RICE (F) 5 TANDOORI ROTI 4

EGG RICE 5 PARATHA (D) 3

SIDES (GF)

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

HOUSE FRIES (VG) 4

SAAG ALOO (VG) 6

SAAG PANEER (D) (F) (VG) 8

ROASTED BOMBAY POTATOES (F) (VG) 6

MUSHROOM PEPPER FRY (VG) 7

BROCCOLI & ASPARAGUS (F) (VG) 6

CURRY SAUCE (VG) 5