

GOAT™

BRASSERIE & LOUNGE

BRUNCH & LUNCH 2 – COURSE SET MENU

FRIDAYS – SUNDAYS
12PM – 5PM

£19.95 PER PERSON

STREETFOOD & APPETISERS

STICKY CHILLI CHICKEN WINGS (GF) (F)

Spicy Wings in a sticky Chilli and Tamarind sauce garnished with Sesame Seeds and Spring Onions.

MOMOS (VG)

Dumplings with a Vegetable and Tofu filling in our home made Chilli Jam.

SAMOSAS (VG) or ASIAN SPRING ROLLS (VG)

A pocket of fried Pastry filled with a medley of Vegetables.

PATIKI (VG)

Pan fried stuffed Potato Patties served with Plant based Yoghurt, Coriander, crispy Noodles and Mint Chutney.

PAANI PURI (F) (VG)

Fried hollow Doughballs, Chickpeas, Plant based Yoghurt, Crispy Noodles, served with Tamarind infused water.

PAKORAS (V) (F)

A famous South Asian streetfood, crispy bite sized Onion Fritters in a savoury Chick Pea batter.

CHICKEN TIKKA OR LAMB TIKKA (F) (D) (GF)

Tender Chicken or Lamb Tikka pieces served with Salad and Mint Sauce.

TANDOORI CHICKEN (F) (D) (GF)

Tender Chicken cooked in smoky Tandoori spices on the bone served with Salad and Mint Sauce

LAMB KEBAB (GF) (F)

Minced Lamb, gently spiced and rich in flavor, infused with a distinctive smoky, charred finish.

GOAT

GOAT CURRY (F) (GF)

South Asian style Goat curry cooked with spicy Potatoes, Peppers, Onions and aromatic spices.

NAGA PICKLED GOAT (GF)

Using pickled Naga Peppers, this is a fiery dish spiked with warm spices in a hot and tangy sauce.

CHICKEN

ORANGE CURRY (F) (GF) (D)

Cooked in a medium spicy sauce, balanced with sweet undertones of Citrus.

CHICKEN GREEN MASALA (GF) (D)

Cooked with Green Chillis, Coriander and Spinach in a rich spicy aromatic sauce.

MANGO CHICKEN (D) (GF)

Tender cuts of Chicken in a rich Mango sauce cooked with Coconut Milk.

SHAHI BUTTER CHICKEN (F) (D) (GF)

A world-famous dish, Shahi means “Royal”—a title earned with the use of saffron, the world’s most luxurious spice.

CHICKEN TIKKA MASALA (D) (F)

Marinated grilled Chicken in a creamy, mildly spiced Tomato sauce.

CHICKEN TIKKA MAIN MEAL (F) (D)

Tender Chicken pieces in a Tikka marinade served with Curry Sauce, Pilau Rice and Naan.

LAMB

LAMB TIKKA MAIN MEAL (F) (D)

Tender Lamb pieces in a Tikka marinade served with Curry Sauce, Pilau Rice and Naan.

DARK BHUNA (F) (GF)

Slow cooked pieces of Lamb, in a rich Bhuna sauce made from Fried Onions, Mustard Oil and Black Pepper.

STICKY CHILLI & CORIANDER CHOPS (D)(GF)

Spicy Lamb Chops tossed in our Chilli and Coriander Sauce.

VEGETARIAN

ALOO SAAG PANEER (V) (D)

Paneer, Spicy Potatoes, and Spinach in a medium sauce. Served with a Puri.

ALL MAIN DISHES COME
WITH A CHOICE OF PILAU / STEAMED RICE
OR
PLAIN / GARLIC NAAN

(GF) GLUTEN FREE (F) FAVOURITE (VG) VEGAN (V) VEGETARIAN (D) DAIRY

Allergy Notice: Please inform a member of our team about any allergies or dietary requirements before ordering. While we take every care to avoid cross-contamination, all dishes are prepared in a kitchen that handles allergens.