

THE TIPSY TABLES

Crafted cocktails, elevated conversations.

12:00 PM ONWARDS

DRAUGHT	ALL - VG	PINT	HALF
Cobra 4.3%		6.65	3.95
Kingfisher 4.3%		6.65	3.95

BEERS & CIDERS

Empress Pilsner Style Lager 4.5% 330ml VG GF	6.65
Award-winning premium British lager that compliments our food.	

White Rhino IPA 5.5% 330ml VG	6.25
From White Rhino Brewing Co: India's First Craft Brewery	
Birra Moretti 4.6% 330ml VG	6.75
Aspalls Cyder 5.5% 500ml VG GF	6.75
Peroni 5.4% 330ml VG	5.25
Corona 4.5% 330ml VG	5.25
Purity Session IPA 4.5% 330ml VG	5.25

COCKTAILS

ALL - VG & GF

The Holi - Tini	10.95
Inspired by the Indian festival of colors and love “Holi”. Gin, Passionfruit liqueur and Pineapple juice shaken hard with tamarind and garnished with dragon fruit powder.	
Cocojungle	11.45
Our reimagined classic colada with Diplomatico white and dark rum, lime, coconut cream and mango juice, touched with grated nutmeg.	
The Gardener Sour	10.25
A triumph of floral flavors and delicacy. Vodka, lychee liqueur, foamer bitter and hibiscus syrup shaken with lemon and lychee juice.	
Tarbooz Margarita	10.95
Crafted to cool your palate alongside bold Indian flavours. Fresh watermelon and cucumber shaken with Rooster Rojo Blanco tequila, lime and agave for a crisp, refreshing margarita.	
Laal Laal Mojito	8.95
Our Signature Mojito - Ruby Red. White rum, lime, strawberry pomegranate syrup and soda.	
Kaffir Negroni	10.95
Our exotic twist to an italian timeless classic, gin based with bitter bianco and bergamot, finished with a green touch of keffir lime leaf.	

SPIRITS & LIQUEURS

Whisky	ALL - VG & GF	25ml	50ml
Jack Daniels Jameson		5.00	8.00
Paul John Nirvana Bulleit Rye		6.50	9.50
Maker’s Mark		5.50	8.50
Monkey Shoulder		6.50	9.50
Glenfiddich 14 YEARS OLD		7.00	10.50
Amrut Single Malt		7.00	10.50
Rampur Asava		9.50	15.00

Gin

ALL - VG & GF	
Bombay Sapphire	5.50 8.50
Warner’s Edward Rhubarb	6.50 9.50
Old Raj Ophir	6.50 9.50
Tanqueray	5.50 8.50

Vodka

ALL - VG & GF	
Absolut	5.00 8.00
Belvedere	6.50 9.50

Rum

ALL - VG & GF	
Captain Morgan Dark	5.00 8.00
Captain Morgan Spiced Gold	5.00 8.00
Five Rivers Spiced Rum	6.50 9.50
Diplomatico Reserva	7.00 10.50

Tequila

ALL - VG & GF	
Rooster Rojo Blanco	6.00 9.00
Don Julio Añejo	9.00 13.00

Liqueurs

ALL - VG & GF	
Borghetti ‘Espresso Liqueur’ VG GF	5.00 8.00
Baileys GF	5.00 8.00
Disaranno Amaretto VG GF	5.00 8.00
St Germain Campari Aperol VG GF	5.00 8.00

THE TOTAL TEETOTAL

Pure flavor, zero proof

NO ALCOHOL BEYOND THIS POINT

ALCOHOL FREE BEERS

ALL - VG

Beavertown Lazer Crush IPA 0.3% 330ml	5.25
Lucky Saint Alcohol Free 0.5% 330ml	5.45

KOMBUCHA

ALL - VG & GF

Fermented & lightly effervescent drink made from sweetened tea.	
CBD Passionfruit & Guava 330ml	5.75
Ginger & Lemon 330ml	5.25

INDIAN SMOOTHIES

GLASS JUG

Mango Lassi VO GF	5.45	15.95
Indian yogurt smoothie with pure Kesar mango pulp.		
Energy Chakara VO GF	6.25	
Kale, lemongrass, banana, apple, vanilla, mango		
Kesar Pistachio Lassi GF	5.95	17.45
Heavenly and a rich combination of saffron and pistachio flavors in a creamy and refreshing yoghurt smoothie.		
Salt Lassi GF	4.95	12.95

MOCKTAILS

ALL - VG & GF

Passionfruit Sharbat	6.45
Inhouse made passionfruit concentrate shaken with lime juice, Himalayan pink salt and ice.	
Watermelon Velvet	6.45
Fresh Watermelon flesh with citrus and and mineral notes, inspired by India’s vibrant refreshment traditions	
Elderflower Cucumber Cooler	6.75
Fresh cucumber and mint, hardly shaken with Norfolk Cordial to extract flavors, balanced with apple juice.	
Strawberry Pomegranate Mojito	6.45
Our Signature virgin mojito made using inhouse made strawberry-pomegranate syrup.	

SODA

ALL - VG & GF

Blood Orange and Ginger Soda	5.25
Bold and firm. Our inhouse-made blood orange shrub served with a splash of citrus, pink saline solution and topped with ginger ale.	
Classic Nimbu Soda	4.25
Simple and classic roadside Indian cooler - Fresh lemon juice, sugar, salt and soda.	

SOFT DRINKS

ALL - VG & GF

REG LARGE

Jeera Soda 250ml	4.45
Fizzy drink with earthy warmth of cumin and a hint of spice.	
Thums Up 300ml	4.45
Taste the Thunder with India’s very own “Cola”.	
Coke Coke Zero 330ml	3.95 5.25
Schweppes Lemonade 330ml	3.95 5.25
Fruit Juices	3.95 5.25
Lychee Mango Pineapple	
Still Spring Water (750ml)	3.45
Sparkling Water	2.95 3.95
Mixers, Tonic, Soda 250ml	3.95 Each
Indian tonic water, Slimline Tonic, Soda, Coke, Coke Zero	

HOT DRINKS

Namaste Masala Chai VO GF	4.25
Aromatic Assam tea leaves brew, infused with real cardamoms and special Indian chai masala.	
UNLIMITED REFILLS Until 4 PM Only	plus 0.99p
English Breakfast Tea VO GF	3.15
Fresh Mint & Lime Tea (Pot) VG GF	3.95
Fresh Ginger & Lemon Tea (Pot) VG GF	3.95
Latte Cappuccino Macchiato VG GF	4.25
Mocha Hot Chocolate VG GF	4.25
Espresso Single / Double VG GF	3.25 3.75
Americano VO GF	3.45
Chai Latte Iced Latte VO GF	4.25
Rose Pitta Latte VO GF	5.45
Rose, cardamom, beet root and warm milk.	
Golden Latte VO GF	5.45
Turmeric, Cinnamon, Maple syrup	

THE WINE CELLAR

Handpicked vines, tailored to the menu

12:00 PM ONWARDS | ALL WINES ARE VEGAN, GLUTEN FREE AND CONTAIN SULPHITES.

PROSECCO

175 ml 250 ml 75 cl

Prosecco DOC, Novapalma			32.95
Friuli Venezia Giulia, Italy A fruity and crisp organic prosecco.			
Hot Appetisers, Chef's Special Curries.			
Prosecco DOC, Frizzante			20cl 9.45
Cielo e Terra, Veneto, Italy Delicate and fine bouquet with a lighter fizz. A soft and peachy prosecco.			
All Dosas.			
Laurent Perrier Champagne			85.95

WHITE WINE

175 ml 250 ml 75 cl

Field Blend, Campo Flores			25.95
La Mancha, Spain An organic medium bodied white with fruity flavours.			
Pinot Grigio, Bella Modella	7.4	9.4	27.95
Terre di Chieti IGT, Italy A dry crisp and refreshing wine with citrus notes.			
Chilli Lime Mogo, Gobi Manchurian.			
Chardonnay, Montsablé			32.95
Limoux, France A creamy white with flavours of peaches and apples in a smooth texture.			
Sauvignon Blanc, Dillon's Point	9.3	11.7	34.95
Marlborough, New Zealand Ultra premium range, produced from small parcels very close to the sea. An intense white with wonderful medley of tropical fruit, passionfruit and gooseberry.			
Paneer Angara, Gobi Manchurian.			

Riesling, The Daily August	10.9	13.50	38.95
Rheingau, Germany An off-dry white with delicious flavours of limes, "Gutsriesling".			

RED WINE

175 ml 250 ml 75 cl

Tinto, Casa del Arco			25.95
Spain Smooth and medium bodied with red fruits.			
Pinot Noir, Calusari	7.4	9.4	27.95
Viile Timisului, Romania Silky, soft and lighter red with flavours of red currant and spice.			
Tandoori Chick’n, Mushroom Kadai.			
Merlot Reserva, Los Espinos			32.95
Central Valley, Chile A juicy medium bodied red, with rich flavours of blackcurrants.			
Malbec, Triuno	9.3	11.7	34.95
Mendoza, Argentina Special organic full bodied Malbec with notes of black fruits, coco and spice.			
All plant-based meat dishes.			

Shiraz, Cunning Plan	10.9	13.5	38.95
McLaren Vale, Australia A rich and full bodied Shiraz with deep plum and spice flavours and a velvety texture.			

ROSE WINE

175 ml 250 ml 75 cl

Pinot Grigio, Bella Modella	7.4	9.4	27.95
Abruzzo, Italy A pale pink with fruity flavours of raspberries and strawberries.			
Kaju Paneer Masala			

ORANGE WINE

175 ml 250 ml 75 cl

Orange, Solara	7.4	9.4	27.95
Romania A natural skin contact wine with flavours of oranges and a creamy texture.			
All Dosas, Bombay Aloo			

GIFT VOUCHERS

GIVE A TASTE THEY’LL REMEMBER

A meal together is the best gift. Wrap up a Namaste Village experience for someone you love. Ask your server or buy online.



CATERING

WE’LL BRING THE VILLAGE TO YOU

Boardrooms to banquets. We'll plan, prepare and serve a menu that fits your occasion and budget. Or for something with a bit more theatre, our mobile kitchen in a van rolls up & cooks it fresh, right where you are.

LUNCH SPECIALS AVAILABLE EVERYDAY UNTIL 4 PM

The Hash Chaat VO GT NF

East Meets West Crispy hash browns crowned with tangy chickpea curry, chutneys, yoghurt, and zesty chaat masala. 7.25

Bhavnagari Khaman Chaat VO GF NF House Special

Steamed spongy chickpea cake, tempered with mustard and curry leaves. Bhavnagari street soul. 6.95



THALI MENU THE WAY INDIA EATS | AVAILABLE SUN TO THUR

Namaste Special Celebration Thali ★★★★★

Praw'n Koliwada, Beetroot Kebab, Paneer Butter Masala, Chick'n Achaari, Black House Daal, Saffron Pulav Rice, Butter Naan, Raita, Pappadum, Pickle & Salad | £25.95 each | **Unlimited £28.95**

Vegan Thali

Beetroot Kebab, Samosa, Chick'n Butter Masala, Surti Matka Undhiyu, Chana Masala, Steamed Basmati Rice, Butter Naan, Raita, Pappadum, Pickle & Salad | £22.95 each | **Unlimited £25.95**

NOTE: Unlimited thali is not shareable | Excluded from all discounts & promotions unless stated.

◆ NIBBLES ◆

Pappadam VG GFO NFO | 1.65

Pickle Tray VG GF NF | 2.45

Mango Chutney VG GF NF | 1.95

◆ HOT APPETISERS ◆

Himalayan Gochujang Chick'n VG NFO, (H) NEW

Plant-based chicken pan-fried, tossed in our house special and fiery Indo-Korean sauce. 10.95

Corn & Coconut Paneer Finger GT NFO, (M) NEW

Crispy paneer, cheese & sweet corn fingers with jalapeños and herbs, served with sweet chilli jam. 7.95

Praw'n Koliwada VG NFO, (M)

Plant-based prawns marinated in a traditional, Maharashtrian fishing community's spice blend, fried crisp. 9.45

Love To Share Platter VG NFO (M to H)

Mixed beetroot kebabs, samosas, aloo bonda, and mirchi pakoda. Perfect for sharing. 15.95

Beetroot Kebab VG NFO, (M)

Earthy, gently spiced beetroot and sesame patties. 8.25

Aloo Bonda VG GT NFO, (M)

A popular Mumbai street of spiced mashed potato dumplings coated in chickpea flour and fried until golden. 7.45

Punjabi Vegetable Samosa VG NFO, (M)

Classic flaky Indian vegetable-stuffed pastries. 5.95

Mirchi Pakoda VG GT NFO, (M to H)

Mild chilli peppers fritters, stuffed with flavoured potato mash and coated in gram flour batter. 8.25

◆ TANDOOR SPECIALS ◆

HEALTHY, 'CLAY OVEN' GRILLED PROTEINS.

Tandoori Chick'n Tikka NF, (M)

Grilled plant based chicken, marinated in smoky spices. Bold, tender, fully satisfying. 8.95

Tandoori Paneer Tikka GF NF, (M)

Grilled Indian cottage cheese cubes marinated in spices. Smoky, tender, with a gentle char. 8.95

◆ STREET FOOD SPECIALS ◆

Spinach Chaat VO GT NFO, Chef's Special

Crisp fried baby spinach layered with fresh chutneys, yoghurt, and tangy chaat masala. 8.95

Samosa Chaat VO NFO, (M)

Samosa pieces layered with chickpeas, cooling yogurt, and tangy house masala. 7.95

Masala Puri VG NFO, House Special

Crispy puris soaked in spicy lentils, tangy chutneys, and crunchy thin sev toppings. 7.95

ADD spiced yogurt, make it Dahi Puri VO. No Added Charge.

Namaste Special Chaat VO GT, House Special

Mild chilli peppers fritters, stuffed with flavoured potato mash and coated in gram flour batter. 7.95

Chit Chaat Platter VO

Assorted chaat selection featuring Masala Puri and Namaste Special chaat. 14.85

Pani Puri VG NFO, (M)

Crisp hollow puris filled with spiced potatoes, chickpeas, and flavoured water. 6.95

◆ CHEF'S SALAD SELECTIONS ◆

Grilled Paneer Broccoli GF NFO

Smokey tandoor roasted, marinated Indian cottage cheese, and assorted seasonal vegetables. 8.95

Kala Chana Chaat Salad VG GF NFO

Black chickpeas, veggies, lime, chilli, roasted nuts. 8.45

Amritsari Chhole with Paratha VO NF

Spinach 'palak' infused flaky unleavened Indian flatbread 'paratha', paired with a quintessential Punjabi chickpea curry 'chhole'. 11.95

EXTRA Paratha 3.95 each

Dosa Waffles GF NF

Healthy Reimagination Rice-lentil waffles crisped golden, topped with buttery seasonal vegetable curry. Served with chutneys. 10.95

◆ MAIN CURRIES ◆

◆ CHICK'N ◆

PLANT BASED HIGH PROTEIN CHICKEN

Chick'n Butter Masala VO NFO

Tender plant-based chicken in a creamy tomato-cashew gravy with mild spices. 12.45

Ask for Vegetable Butter Masala VO GF NFO | 11.95

Chick'n Tikka Masala VO NFO (M) NEW

Tandoor roasted chick'n in Britain's beloved creamy, aromatic tomato sauce. 13.45

Chick'n Achaari NFO (H), Chef's Special

Plant based chicken in an exotic gravy with a hint of mustard and distinct taste of 'Indian pickle' alongside other spices and fresh herbs. 13.45

◆ LAM'B ◆

PLANT BASED HIGH PROTEIN LAMB

Lam'b Vindaloo VO NFO (H) NEW

Goa Inspired; Plant-based lamb, inhouse made vindaloo paste, slow-cooked for deep flavours. 13.95

Lam'b Labbadar VO NFO (M)

Plant based lamb, simmered in aromatic cashew-tomato gravy. 13.95

◆ PANEER ◆

INDIAN COTTAGE CHEESE

Paneer Angara GFO NFO (I) Chef's Special

Tandoor-roasted paneer in a fiery tomato-cashew gravy with herbs & chillies. | 13.95

Paneer Labbadar GFO NFO (M)

Paneer strips in a rich & aromatic gravy of cashew nuts, tomatoes and a mix of our inhouse ground spices and herbs. | 13.95

Namaste Special Kaju Paneer Masala GF (M) NEW

Whole cashews, cashew paste, grated paneer in tomato gravy. 13.45

Paneer Angoori GT

Smoked paneer balls in a rich, creamy cashew-spice gravy. | 13.45

◆ VEGETABLES ◆

Gobi Manchurian VG NFO, (H), House Special

Crispy cauliflower with Manchurian sauce glaze - Indo-Chinese favourite. 12.85

Surti Undhiyu VG GF NFO, (H), Chef's Special

Gujarat's clay pot, twelve-vegetable celebration curry with fenugreek dumplings, slow-cooked in warm spices. 13.95

BEST PAIRED WITH Palak Paratha.

Palak Baingan Bharta VG GFO NF (M) Chef's Special

A flavourful Gujarati-style bharta made with roasted aubergine blended with spinach, Indian spices and fresh herbs. 13.95

Mushroom Kadai VG GT NFO (M)

Sautéed mushrooms, chillies and mixed peppers in a spicy tomato gravy, made creamy with cashew nut paste. 12.25

Bombay Pav Bhaji VO GFO NF (H)

Bombay's Street Food Champ; Mashed vegetable curry with toasted bread roll 'Pav' OR Rice OR Butter Naan. 11.95

Royal Vegetable Korma GF

Seasonal vegetables simmered in rich gravy of nuts and spices. 10.95

◆ SIDE CURRIES ◆

Black House Daal GF NF, House Special

Black lentils and kidney beans simmered slowly, rich, creamy, and deeply comforting. 9.45

Chana Masala VG GF NF (M)

Chickpeas in tomato-mango gravy, with tea leaves. 9.45

Gunpowder Potato VG GFO NFO

Pan-fried potatoes tossed in roasted spices & smoked herbs 9.45

Saag Aloo VO GFO NFO

Leafy greens and potatoes cooked with herbs, spices & dried fenugreek. 9.45

UPGRADE Side Dish To Large +3.30 each

Cucumber Raita VO GF NF

Grated cucumber, simple spices and yogurt. Ayurveda prescribed digestive side and a curry cooler. 5.45

A TALE OF TWO BURGERS

FROM STREET-STYLE SAMOSA TO ROYAL CHICK'N

Chick'n Royal Burger VG (M)

Plant based chicken patty, plant based cheese, mayo, fresh salad, sliced tomatoes, mild chilli sauce, served on a brioche bun. 13.95

Samosa Burger VG (M)

Our signature Indian samosa, house vegan mayo, fresh salad, tomato, tamarind-date & coriander-mint chutney, served on a bun. 12.95

IT'S A MATCH

TRADITIONALLY PAIRED DISHES

◆ Biryani Platter ◆

Biryani rice with chickpea curry, raita, and fresh salad. Choose from -

Jackfruit Biryani VO GT NFO, (M) 15.95

Vegetable Biryani VO GFO NFO, (M) 14.95

◆ The Dosa Trio ◆

Crisp, South Indian rice-lentil crepes with lentil vegetable stew 'sambhar' and coconut chutney.

Masala Dosa VG GF NF

Dosa filled with mildly spiced potato and fresh herbs. 11.95 | ADD Cheese VO or Paneer +1.00

Namaste Special Dosa VO GF NFO

Masala dosa with paneer, desiccated coconut, sultanas and cashews. 12.95

◆ RICE ◆

Jackfruit Biryani Rice VG GT NFO, (M)

Jackfruit slow-cooked with mint, spices, and basmati in a fragrant clay pot. Aromatic feast. 7.95

Vegetable Biryani Rice VG GFO NFO (M)

Clay-pot basmati rice with mixed vegetables, spices, and nuts. Fragrant, layered comfort. 7.25

Gujarati Pulav Rice VG GF NF

Fragrant rice, vegetables, saffron, and warming spices. 6..95

Steamed Basmati Rice VG GF NF | 4.25

◆ INDIAN BREADS ◆

Naan Basket VG NF

Assorted naans: buttery, chili butter, and sweet Gujwari. 11.95

Chili Butter Naan VG NF (H) | 4.45

Butter Naan VG NF | 3.95

Gujwari Naan VG NF

Subtly sweet naan with green sultanas and coconut. 4.45

Cheesy Naan VO NF | 5.45

Spinach 'Palak' Infused House Special Naans & Paratha

• Palak Butter Naan VG NF | 4.45

• Palak Paratha VG NF | 4.25

Tandoori Roti VG NF | 3.95

Namaste Dosapatti VG GF NF

Soft rice-lentil chapatis crafted for gluten-free comfort. 4.45

◆ CHIPS ◆

Chilli Lime Mogo VG GT NFO, (H), House Special

Cassava wedges tossed in chilli, lime, and fresh herbs. 9.95

Masala Chips VG GT NFO, (M) | 4.95

Lightly Salted Chips VG GT NFO | 3.95

KNOW YOUR MENU

SPICE & DIETARY GUIDE

SPICE Mild Medium(M) Hot(H) Indian Hot (I)

No spice mark = mild. For the most authentic taste, levels are not customised.

VG Vegan | VO Vegan Option | GF Gluten Free | GFO Gluten Free Option | NF Nut Free | NFO Nut free option. Prepared without nuts | GT Gluten Traces. No gluten in ingredients. Shares frying oil with gluten dishes.

Any allergies? Please speak to your server.

YOUR KITCHEN . OUR SECRETS
JOIN OUR COOKERY CLASS

No fancy frills, but "simplified." Just our chefs sharing their instincts, spices, and the love behind every dish. Visit our website or speak to your server.

