

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

Jaipur IPA 5.9% 330ml	6.25
Empress Pilsner Style Lager 4.5% 330ml VG GF	6.65
Award-winning premium British lager that compliments our food.	
Naked Ladies 4.4% 500ml VG From Twickenham Brewery.	6.65
SUPPORT LOCAL	
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	5.25
Aspalls Cyder 5.5% 500ml VG GF	6.75

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 reimaged classic colada with Diplomatico white and dark rum, lime, coconut cream and mango juice, touched with grated nutmeg.	
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.	
	(Jug) 21.95

SPIRITS & LIQUEURS

Whisky ALL - VG & GF	25ml	50ml
Jack Daniels	5.00	8.00
Jameson	5.00	8.00
Paul John Nirvana	6.50	9.50
Bulleit Rye	6.50	9.50
Glenfiddich 14 YEARS OLD	7.00	10.50
Amrut Single Malt	7.00	10.50
Gin ALL - VG & GF		
Bombay Sapphire	5.50	8.50
Warner's Edward Rhubarb	6.50	9.50
Old Raj	6.50	9.50
Ophir ORIENTAL SPICED	6.50	9.50
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	5.00	8.00
Borghetti 'Espresso Liqueur' VG GF		
Baileys GF		
St Germain		
Campari		
Aperol VG GF		

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	5.95
Ginger & Lemon 330ml	5.45

INDIAN SMOOTHIES

Mango Lassi VO GF	5.45	15.95
Indian yogurt smoothie with pure Kesar mango pulp.		
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.		

MOCKTAILS ALL - VG & GF

Passionfruit Sharbat	6.45
Inhouse made passionfruit concentrate shaken with lime juice, Himalayan pink salt and ice.	Jug 16.45
Watermelon Velvet	6.45
Fresh Watermelon flesh with citrus and and mineral notes, inspired by India's vibrant refreshment traditions.	
Strawberry Pomegranate Mojito	6.45
Our Signature virgin mojito made using inhouse made strawberry-pomegranate syrup.	Jug 16.45

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

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)	3.95	
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	4.45
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
Herbal Tea (Pot) VG GF	4.25
Indian rose petals (Loose leaf) (Caffeine Free)	
Espresso Single Double VG GF	3.25 3.75
Americano VO GF	3.45
Cardamom Coffee VO GF	3.75
Rose Pitta Latte VO GF	5.45
Rose, cardamom, beet root and warm milk.	

The Wine *Cellar*

Handpicked wines, 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 Friuli Venezia Giulia, Italy A fruity and crisp organic prosecco.			32.95
Hot Appetisers, Chef's Special Curries.			
			20cl
Prosecco DOC, Frizzante Cielo e Terra, Veneto, Italy Delicate and fine bouquet with a lighter fizz. A soft and peachy prosecco.			9.45
All Dosas.			
WHITE WINE	175 ml	250 ml	75 cl
Field Blend, Campo Flores La Mancha, Spain An organic medium bodied white with fruity flavours.			25.95
Pinot Grigio, Bella Modella Terre di Chieti IGT, Italy A dry crisp and refreshing wine with citrus notes.	7.4	9.4	27.95
Chilli Lime Mogo, Gobi Manchurian.			
Chardonnay, Montsablé Limoux, France A creamy white with flavours of peaches and apples in a smooth texture.			32.95
Sauvignon Blanc, Dillon's Point 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.	9.3	11.7	34.95
Paneer Angara, Gobi Manchurian.			
RED WINE	175 ml	250 ml	75 cl
Tinto, Casa del Arco Spain Smooth and medium bodied with red fruits.			25.95
Pinot Noir, Calusari Viile Timisului, Romania Silky, soft and lighter red with flavours of red currant and spice.	7.4	9.4	27.95
Tandoori Chick'n, Vegetable Curry			
Merlot Reserva, Los Espinos Central Valley, Chile A juicy medium bodied red, with rich flavours of blackcurrants.			32.95
Malbec, Triuno Mendoza, Argentina Special organic full bodied Malbec with notes of black fruits, coco and spice.	9.3	11.7	34.95
All plant-based meat dishes.			
ROSE WINE	175 ml	250 ml	75 cl
Pinot Grigio, Bella Modella Abruzzo, Italy A pale pink with fruity flavours of raspberries and strawberries.	7.4	9.4	27.95
Kaju Paneer Masala			
ORANGE WINE	175 ml	250 ml	75 cl
Orange, Solara Romania A natural skin contact wine with flavours of oranges and a creamy texture.	7.4	9.4	27.95
All Dosas, Side Dishes			

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.



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

Spiced onions in chickpea batter, fried crisp. 6.85

Onions, tomatoes, fresh herbs, chaat masala. 5.95

Whole cashews, cashew paste, grated paneer in onion-tomato gravy. 14.45

Seasonal vegetables simmered in rich gravy of nuts and spices. 12.95

Chickpeas in tomato-mango gravy, with tea leaves.

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

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. Every recipe tells a story, shaped by tradition and crafted with care. Experience the authentic flavours that make every meal memorable.

Any allergies? Please speak to your server.

Vegetable Biryani *VO GFO NFO, (M)*

Masala dosa with paneer, desiccated coconut, sultanas and cashews. 13.95

Steamed Basmati Rice *VG GF NF* | 4.95

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

Lightly Salted Chips *VG GT NFO* | 4.95

Our signature Indian samosa, house vegan mayo, fresh salad, tomato, tamarind-date & coriander-mint chutney, served on a bun. 13.75

Share a meal with someone in need. Pay **just £5**, toward a Masala Dosa and **we'll match it** to give a free meal to someone who can't afford one. Just let your server know if you'd like to contribute.

Allergies? Your wellbeing matters to us. Please share any allergies or intolerances with your server — they will guide you with care. We work hard to avoid cross-contamination, though we cannot guarantee an allergen-free kitchen. **Service** A discretionary 12.5% service charge is added to your bill — entirely optional and removed on request. **Timing** Freshly prepared food needs a little patience — please allow 15 minutes from ordering. In a rush? Let us know and we will do our best.

Offers, Contests, Updates,
Free Vouchers, and More.

