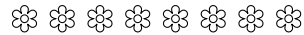


THE GATEWAY RESTAURANT & BAR

Indian Thali evenings at the Gateway



The traditional spread of Indian dishes, served in small bowls on a stainless steel tray.
A feast of flavours, from Kerala to Tamil Nadu, Andhra Pradesh to Kolkata and Nepal.

£24.00 per person

Please choose one of these three main dishes...

Dahi gosht - Dartmoor lamb in yogurt sauce

OR Goan beef - slow cooked Dartmoor chuck in a rich, tangy sauce

OR Meenakshi momos - Tibetan style vegan dumplings in molee (coconut) sauce

...which is served with all the following:

Bondas

Spiced sweet potato fritters

Samosa chaat

Smashed samosa, tamarind chutney, green chutney, yogurt dressing,
fresh coriander, chaat masala, sev

Afghan dahl

Chaar masala (four spice) toor lentil dahl

Cochin squash

Roasted butternut squash drenched in coconut cream and fresh coriander

Tawa paneer

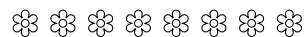
Marinated Indian cheese cooked in a creamy fenugreek sauce

Cabbage thoran

Shredded cabbage, coconut, curry leaf

**Aromatic basmati rice; Coconut chutney; Afghan naan bread
Andhra tomato pickle; Plain yogurt; Chai (spiced milky Indian tea)**

Dishes may vary according to seasonal availability



Desserts

Chocolate halva tart £8.00

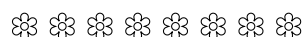
Raspberry sorbet, fresh raspberries, raspberry coulis

Coconut cashew blackberry mousse £8.00

Hazelnut crumble, fresh blackberries,
blackberry coulis (Gluten-free & Vegan)

Pineapple passionfruit pavlova £8.00

Rum pineapple caramel, pineapple gel,
Chantilly cream (Gluten-free; Vegan version available)



All our dishes are freshly made here, using local ingredients wherever possible

ALLERGEN INFORMATION

We strictly follow food handling protocols; however we use many different ingredients in our kitchen,
and cannot 100% guarantee the complete absence of allergens.

The list of the legally declarable allergens in each dish is available on request.

It is essential that you inform us of any allergies or dietary restrictions.