



STREETFOOD KITCHEN & TAKEAWAY

* **Curry Thali - £10** *

According to Indian custom, a proper meal should be a balance of all flavours - sweet, bitter, hot, salty, astringent and sour - served on a single plate. Hence the *Thali* - a selection of foods that compliment one another perfectly. This is our take on a campsite Thali:

Keralan Toasted Coconut Curry & Cumin Rice (ve)

Caramelised red pepper and red onion with chick-peas, green beans and courgette in a Keralan massala of roasted tomato, toasted coconut and cashew butter.

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Tarka Dal (v)

Masoor Dal tempered with cinammon, cardamom and cloves - fabulous with roti bread

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Smoky pineapple pickle (ve)

or

Tomato & Nigella-Seed chutney (ve)

add Roti Flatbread (v) - £1

Thalis served with extra chilli and coconut yoghurt raita on request

Wo-Wo Streetfood - £6

The Woah-Woah (ve)

A juicy, mouth-watering hunk of a burger served on a brioche bun with fresh leaves, red onion, gherkin and a dollop of wasabi lime mayo.

add smoked vegan cheese 50p

Halloumi Patty (v)

A slab of grilled halloumi served on a brioche bun with leaves, fresh herbs, pepper and red onions, and roasted chilli mayo

v: vegetarian



ve: vegan