



APPETISERS

Popadoms (46 kcal)	£1.00
Spicy Popadom (46 kcal)	£1.20
Indian Yeastwood (552 kcal)	£4.50
SEASONED CREAMY YOGURT DRIZZLED IN MINT OIL SERVED WITH LIME PICKLE AND FLAT BREAD	
Pani Puri (279 kcal)	£5.00
CRISPY, HOLLOW PURIS FILLED WITH SPICED POTATOES, CHICKPEAS, AND ONIONS. DRIZZLED WITH TANGY, SPICY HERB WATER—A BELOVED INDIAN STREET FOOD SENSATION!	
Tray (369 kcal)	£3.00
A COMBINATION OF OUR MINT, MANGO, RED ONION & GREEN CHUTNEY	

STARTERS

Honey Paneer Tikka (186 kcal)	£6.00
A WELL-LOVED INDIAN VEGETARIAN SIDE DISH MADE WITH CLOTED CHEESE & HONEY PAN TOSSED IN SPICES AND HERBS.	
Tiger Chicken Pakora (626 kcal)	£7.00
CRISPY CHICKEN FILLET, MARINATED IN OUR SECRET BLEND, FRIED TO PERFECTION, NESTLED IN A WARM NAAN TACO, TOPPED WITH JUICY MANGO CHUTNEY, AND DRIZZLED WITH ZESTY GREEN CHUTNEY. PREPARE FOR FLAVOUR FIREWORKS! SERVED WITH IMLI SAUCE	
Chicken Chaat (609 kcal)	£6.50
TENDER CHICKEN BATHED IN A THICK, TANGY SAUCE, STUDDED WITH ONION AND CHAAT MASALA. SERVED ATOP A CRISPY, DEEP-FRIED CHAPATI. IRRESISTIBLY REFRESHING!	
King Prawn Puree (446 kcal)	£7.50
KING PRAWNS BATHED IN A THICK, TANGY SAUCE, STUDDED WITH ONION AND CHAAT MASALA. SERVED ATOP A CRISPY, DEEP-FRIED CHAPATI.	
Fish Pakora (486 kcal)	£7.00
GOLDEN BITES OF SPICED FISH, CRISPY ON THE OUTSIDE, TENDER ON THE INSIDE. A SYMPHONY OF FLAVOURS THAT DANCE ON YOUR PALATE!	
Samosas (358 kcal)	£6.00
DEEP-FRIED, FLAKY PASTRIES FILLED WITH SPICED GROUND MEAT, ONIONS, AND AROMATIC SPICES. A DELIGHTFUL APPETIZER BURSTING WITH FLAVOUR!	
Hot Chicken Fries (476 kcal)	£6.00
MARINATED CHICKEN FILLETS SLICED, FRIED, THEN PAN COOKED WITH TOMATOE SAUCE, SPICES AND CHILLIES. A PURE HEATWAVE	
Onion Bhaji (245 kcal)	£5.50
GOLDEN ORBS OF SPICED ONIONS, CRISPY AND IRRESISTIBLE, WHISPERING SECRETS OF INDIAN FLAVOURS. ONION BHAJIS—A TANTALIZING START TO YOUR CULINARY JOURNEY!	
Dynamite King Prawns (380 kcal)	£7.50
DEEP-FRIED PRAWNS COATED IN A SWEET AND SPICY MAYO DRESSING, SERVED WITH A SIDE OF GREENS. A DELIGHTFUL APPETIZER!	
Spicy Fish (357 kcal)	£7.50
SALMON TIKKA: SUCCULENT SALMON FILLETS MARINATED IN AROMATIC SPICES, GRILLED TO PERFECTION, AND GARNISHED WITH GARLIC INFUSED YOGURT. SERVED WITH A CREAMY CURRY SAUCE.	
Chicken Pakora (357 kcal)	£7.00
FRESH CHICKEN TIKA BATHED IN OUR UNIQUE SPICED BATTER THEN DEEP FRIED TILL GOLDEN BROWN. SERVED WITH YOGURT MINT.	

TRADITIONAL DISHES

Korma (740 kcal)	IMAGINE TENDER CHICKEN OR VEGGIES LUXURIATING IN A VELVETY BLEND OF YOGURT, CASHEWS, AND AROMATIC SPICES. A SYMPHONY OF FLAVOURS THAT DANCES ON YOUR PALATE!	
Madras (655 kcal)	TENDER MEAT (CHOOSE) PIECES SIMMERED IN A RICH, TOMATO-BASED SAUCE INFUSED WITH AROMATIC SPICES—CUMIN, TURMERIC, AND GARAM MASALA. A DELIGHTFUL BALANCE OF HEAT AND FLAVOUR.	
Dupiyaza (652 kcal)	TENDER MEAT (CHOOSE) BATHED IN A RICH, AROMATIC GRAVY OF CARAMELIZED ONIONS, FRAGRANT SPICES, AND A HINT OF SWEETNESS. A TRUE FLAVOR SYMPHONY!	
Massallah (850 kcal)	SUCCULENT PIECES OF MEAT (CHOOSE) MARINATED IN A YOGURT SAUCE MINGLED WITH FRAGRANT INDIAN SPICES, THEN SKEWERED, GRILLED, AND SIMMERED IN A LUXURIOUSLY CREAMY CURRY SAUCE. POSITIVELY BURSTING WITH FLAVOUR!	
Dhansak (712 kcal)	PICTURE SUCCULENT LAMB OR CHICKEN SLOW COOKED WITH LENTILS, CARAMELIZED ONIONS, AND A HINT OF SWEETNESS. A FRAGRANT JOURNEY FROM PERSIA TO YOUR PLATE!	
Samber (911 kcal)	CLOSE YOUR EYES AND SAVOUR THIS SOUTH INDIAN DELIGHT—A TAMARIND-INFUSED LENTIL STEW WITH VIBRANT VEGGIES, WARMING SPICES, AND A TOUCH OF TANGINESS. PERFECT HARMONY!	

Chicken (155 kcal) £11.00	Chicken Tikka (180 kcal) £12.00	Lamb (304 kcal) £11.00	Lamb Tikka (380 kcal) £12.50	Prawn (102 kcal) £11.00
King Prawn (232 kcal) £17.00	Keema (180 kcal) £11.00	Vegetable (92 kcal) £8.50	Paneer (336 kcal) £11.00	Add Spinach (110 kcal) £1.50

NAN

Garlic Nan (510 kcal)	£3.50
Plain Nan (490 kcal)	£3.50
Peshwari Nan (445 kcal)	£3.50
Keema Nan (550 kcal)	£3.50
Tandoori Roti (155 kcal)	£2.00
Chapatti (100 kcal)	£2.00
Puri Bread (128 kcal)	£1.50
Add Topping: Chilli, Cheese, Corriander £1	

Allergy Notice: Menu items may contain or come into contact with wheat, eggs, nuts and milk. Ask our staff for more information.

RICES

Pilau - Rice (280 kcal)	£2.50
Boiled Rice (340 kcal)	£2.20
Egg- Fried Rice (464 kcal)	£3.00
Keema Fried Rice (430 kcal)	£3.00
Mushroom Fried Rice (389 kcal)	£3.00
Onion Rice (398 kcal)	£3.00
Coconut Rice (314 kcal)	£3.00
Chillie Rice (412 kcal)	£3.00
Lemon Rice (361 kcal)	£3.00
Garlic Rice (374 kcal)	£4.00
Wild Ginger Rice (442 kcal)	

THE TANDOR

(Main Course served with a Bhuna Sauce)		STARTER	MAIN
Chicken Tikka (428 kcal / 1062 kcal)		£6.00	£16.50
Sheek Kebab (503 kcal / 1008 kcal)		£6.00	£16.50
Tandoori Chicken (621 kcal / 1341 kcal)		£6.00	£16.50
Lamb Tikka (418 kcal / 1062 kcal)		£7.00	£17.50
Tandoori Mix (603 kcal / 1706 kcal)		£7.50	£19.50
King Prawns (473 kcal / 1100 kcal)		£8.00	£20.00
Lamb Chops (598 kcal / 1326 kcal)		£9.00	£19.00

CHEF RECOMMENDATIONS

Chicken Amoor (1375 kcal)	£13.95
TENDER CHICKEN COOKED IN A RICH, COCONUT-MANGO SAUCE, FLAVORED WITH KORMA PASTE AND SPICES.	
Murgh Tenga (1090 kcal)	£13.95
AROMATIC CHICKEN FILLETS IN A ZESTY TAMARIND-GARLIC FUSION, SERVED IN A LUSCIOUS MANGO CHUTNEY — UNFORGETTABLE FLAVOR HARMONY.	
Bash Harraw Chicken (1040 kcal)	£13.95
JUICY CHICKEN SKEWERS, MARINATED WITH EXOTIC NAWABI HERBS, GRILLED TO GOLDEN PERFECTION, PAIRED WITH REFRESHING MINT CHUTNEY.	
Lamb Aloo Gobi (868 kcal)	£13.95
SUCCULENT LAMB COOKED IN A TOMATO SAUCE WITH GARLIC, CHIVES, CAULIFLOWER AND POTATOES. A SYPHANY OF FLAVOURS.	
South Indian Fried (824 kcal / 969 kcal)	£13.95
A RICH, AROMATIC CURRY FEATURING GARLIC, CHIVES, GINGER, CUMIN, AND A MEDLEY OF SOUTH INDIAN SPICES. FIERY AND FLAVOURFUL!	
Fish Khorì (740 kcal)	£17.00
SUCCULENT FISH FILLETS LUXURIATE IN A VELVETY TOMATO CURRY, INFUSED WITH FRAGRANT HERBS, FIERY GINGER, AND A SYMPHONY OF SPICES. A CULINARY MASTERPIECE!	
Dadi Special (955 kcal)	£13.95
TENDER DICED CHICKEN BATHED IN A LUSCIOUS, AROMATIC SAUCE INFUSED WITH CORIANDER, GARLIC, AND GINGER. GARNISHED WITH VIBRANT TOMATOES, TANGY TAMARIND, AND FIERY GREEN CHILLIES. A DELIGHTFUL BALANCE OF SWEET AND HEAT	
Murghi Mosalah (836 kcal)	£13.95
INDULGE IN OUR MURGHI MOSALA: TANDOORI CHICKEN INFUSED WITH MINCED MEAT, SCRAMBLED EGG, AND A DELICATE BLEND OF MILD SPICES AND HERBS.	
Garlic Shatkhora Bhuna (902 kcal)	£13.95
SHATKORA CHICKEN: A TANGY DELIGHT INSPIRED BY BANGLADESHI FLAVOURS. TENDER CHICKEN INFUSED WITH THE ESSENCE OF WILD ORANGE (SHATKHORA).	
Keema Peas Matar (921 kcal)	£13.95
KEEMA MATAR: A FRAGRANT BLEND OF SPICED GROUND BEEF AND TENDER GREEN PEAS, SERVED IN A TRADITIONAL KHORI. A COMFORTING CLASSIC THAT’S BOTH HEARTY AND DELICIOUS.	
Nuwatta (846 kcal)	£13.95
A FLAVORFUL BLEND OF MINT, YOGURT, BULLET CHILLIES, AND SPICES, OFFERING A PERFECT BALANCE OF HEAT AND COOLNESS. A MUST-TRY!	

Rogon Josh (716 kcal)	A TANTALIZING INDIAN CURRY, SLOW COOKED TO PERFECTION. SUCCULENT (MEAT) SIMMERS IN A FRAGRANT BLEND OF AROMATIC SPICES—THINK CINNAMON, CARDAMOM, AND CLOVES—CREATING A SYMPHONY OF FLAVOURS.	
Bhuna (682 kcal)	A SOUTH ASIAN CURRY WITH A RICH, THICK SAUCE. SPICES AND MEAT SIMMER TOGETHER, CREATING INTENSE FLAVOURS. A DELIGHTFUL CHOICE	
Passanda (740 kcal)	A SOUTH ASIAN CURRY WITH A RICH, THICK SAUCE. SPICES AND MEAT SIMMER TOGETHER, CREATING INTENSE FLAVOURS. A DELIGHTFUL CHOICE	
Khorì (682 kcal)	SUCCULENT (MEAT) LUXURIATE IN A VELVETY TOMATO CURRY, INFUSED WITH FRAGRANT HERBS, FIERY GINGER, AND A SYMPHONY OF SPICES. A CULINARY MASTERPIECE!	
Vindaloo (757 kcal)	A FIERY INDIAN CURRY DISH ORIGINATING FROM GOA. IT FEATURES MARINATED MEAT IN VINEGAR AND GARLIC, INFLUENCED BY PORTUGUESE CUISINE	
Biryani (1220 kcal)	TENDER MORSELS OF MARINATED MEAT, SLOW-COOKED WITH FRAGRANT SPICES, NESTLED BETWEEN LAYERS OF AROMATIC BASMATI RICE. EACH FORKFUL IS A SYMPHONY OF FLAVORS, A MASTERPIECE	

CHOOSE ONE OF THE FOLLOWING DISHES:

CHILDREN MENU (ALL SERVED WITH FRUIT SHOOT)

Chicken Nuggets	£6.50
Fish Fingers And Chips	£6.50
1/2 Curry Rice/Chips	£7.00
Chicken Pakora & Chips	£7.50

SIDE DISHES

Chips (267 kcal)	£3.00
Tarka Daal (419 kcal)	£5.00
Saag Paneer (619 kcal)	£5.00
B Aloo (490 kcal)	£5.00
Mushroom Bhaji (445 kcal)	£5.00
Saag Aloo (285 kcal)	£5.00

Key Guide

Mild Medium Hot Very Hot Gluten Free Suitable for Vegetarians Nuts



Wild Ginger

S A V O U R T H E F L A V O U R

OUR MISSION

At Wild Ginger, our mission is to bridge cultures through the art of culinary storytelling. Inspired by the visionary journey of Mohammed Rahman, we fuse timeless traditions with global flavors, creating dishes that connect people and spark shared memories. We aim to offer more than a meal—a magical experience that celebrates the unity of food and culture.