

CLUB INDIA

Heritage, Cuisine & Community

क्लब इंडिया

MENU



Feel free to ask your server for recommendations on dishes, drink pairings or flavour profiles. We're here to help you get the most out of your experience

CLUB INDIA

Club India is my tribute to the rich, diverse and ever-evolving story of Indian cuisine. After years of working in some of the most respected kitchens across India and the UK, I wanted to create something that felt both rooted in tradition and open to new ideas. A place where food brings people together, stories are shared, and hospitality is heartfelt.

Many of the dishes on this menu are inspired by my own culinary journey and cultural roots, and I'm honoured also to include a few signature creations from my dear friend Chef Srijith Gopinathan – a two-Michelin-star chef from San Francisco whose approach to flavour and finesse continues to inspire me.

Thank you for joining us on this new adventure in Wokingham.



Founder & Chef Patron

PAPPADUM 0.99

CHUTNEY SELECTION 3.95

Homemade veg and prawn chutneys

(Allergen: *Crustacean, Dairy, Fish, Mollusc, Sulphite*)

NUTS ABOUT NUTS

MASALA CASHEW NUTS 4.95

(Allergen: *Nuts*)

MASALA PEANUTS 4.95

(Allergen: *Peanuts*)

BOMBAY MIX 4.95

(Allergen: *Nuts, Peanuts*)

KEBABS FROM THE TANDOOR

CLUB LAMB CHOPS 16.95

Chargrilled best-ends of lamb with beetroot and ginger marinade, coriander chutney and a smoked aubergine raita

(Allergen: *Dairy, Mustard*)

TANDOORI PRAWNS NIZAMI 16.45

Tiger prawns marinated in saffron and wild garlic, flavoured with cumin and carom seeds

(Allergen: *Crustacean, Dairy, Mollusc, Mustard, Seafood*)

BHATTI KA CHICKEN TIKKA 10.95

Fiery chicken thighs marinated overnight in bhatti spices, fresh green chillies and mint & coriander chutney

(Allergen: *Dairy, Mustard*)

COORGI PULLED PORK 11.45

12 hours braised pulled pork in South Indian spices, mini uttappam and coconut chutney

(Allergen: *Mustard, Sulphite*)

PANEER TIKKA TRIO (V) 10.95

Chargrilled paneer sandwich in three different flavours; mint-coriander, spiced apricot and mixed pickle

(Allergen: *Celery, Dairy, Mustard, Sulphite*)

GILAFI SEEKH KEBAB 11.95

Romney Marsh minced lamb kebab with peppers and onions, served with fresh coriander & mint chutney and smoked paprika raita

(Allergen: *Dairy*)

MURGH KE CHAAMP 10.95

Chicken thigh chops marinated in our unique blend of spices, chargrilled and served with smoked pepper chutney

(Allergen: *Celery, Dairy, Mustard*)

STREET FOOD, CHAATS & STIR FRIES

BHEL PURI (V)

6.95

Bombay style puffed rice tossed with carrots, cucumber, and onions in a tongue-tickling tamarind & mint dressing, topped with chickpeas, vermicelli and pomegranate

(Allergen: Gluten)

VEG SAMOSA CHAAT (V)

8.45

Smashed samosas and spiced chickpeas topped with coriander chutney, dates & tamarind chutney

(Allergen: Dairy, Gluten)

CURRY LEAF CALAMARI – Grandma's Recipe

10.95

Stir fried calamari with chilli apricot glaze and curry leaves

(Allergen: Crustacean, Fish, Mollusc)

CAULIFLOWER MANCHURIAN (V)

7.95

Calcutta's China-Town style stir fried cauliflower in a tangy sauce, chillies and spring onion

(Allergen: Soya, Sulphite)

DABELI

7.45

A quintessential spicy-sweet Gujrati street food, made from mashed potatoes and spiced 'dabeli' masala, stuffed in a soft bun

(Allergen: Dairy, Gluten, Sulphite, Peanuts)

REGIONAL CURRIES

RARA ROGAN JOSH

17.95

Elwy Valley Welsh lamb pot roasted and spiced with saffron, cardamom & cumin in a Kashmiri style

(Allergen: Dairy)

CHANDNI CHOWK BUTTER CHICKEN

15.95

Old Delhi style tandoori chicken breasts simmered in fresh tomato & fenugreek sauce and a dash of truffle malai from Chandni Chowk

(Allergen: Dairy, Mustard)

DHABA METHI MURGH

15.95

Indian roadside eatery style chicken curry: rustic, bold and bustling with flavours, tempered with fresh fenugreek

CHEF AWANISH'S SPECIAL

CHAMPARAN MEAT

18.95

Also called Ahuna, this dish has its origin in Champaran in Bihar, our Chef's native. Elwy Valley lamb marinated overnight in mustard, garlic, onion and other spices then slow-cooked in a sealed earthen pot on charcoal.

(Allergen: Dairy, Mustard)

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| IRANI BHUNA GOSHT | 17.95 |
| Succulent Shetland Lamb curry cooked in an array of fragrant spices from the Iranian cafes of Bombay | |
| (Allergen: <i>Dairy</i>) | |
| BEEF DHUNKI | 17.95 |
| Slow-cooked diced Scottish beef, marinated overnight in pepper, chillies, cloves & cinnamon. Legend has it that this recipe originated around 4000 years ago in the tribal regions of Jharkhand, East India | |
| (Allergen: <i>Sulphite</i>) | |
| DEHATI CHICKEN | 15.95 |
| Indian countryside style chicken curry that highlights the simple robust flavours of traditional Indian home cooking | |
| CHINGRA JHOL | 17.95 |
| An old fisherman's recipe from Chilka Lake, Odisha. Wild-caught prawn curry cooked in a smooth onion & ginger sauce, with mustard and veggies | |
| (Allergen: <i>Crustacean, Dairy, Fish, Mustard, Shellfish</i>) | |
| CHICKEN CHETTINAD | 16.95 |
| Aromatic and fiery chicken curry from Chettinad region of Tamil Nadu. Infused with curry leaves and freshly roasted & ground spices | |
| (Allergen: <i>Mustard</i>) | |
| Paneer – Kadhai or Saag (v) | 13.95 |
| A timeless classic from Punjab. | |
| (Allergen: <i>Dairy</i>) | |
| BANARASI DUM KOFTAS (v) | 14.45 |
| 24Karat gold leaf plated paneer dumplings stuffed with nuts & raisins, in a slow cooked 'Dum' sauce, from India's holiest city of Banaras. | |
| (Allergen: <i>Dairy, Nuts</i>) | |
| CHEF SRIJITH'S CLASSIC | |
| Club India is proud to present a signature dish crafted by our friend and two-Michelin-star chef, Srijith Gopinathan. Inspired by his roots in Kerala, this creation reflects his mastery in blending tradition with innovation, bringing a touch of the Malabar Coast to our menu | |
| COD MOILEE | 18.95 |
| Line caught Atlantic cod, pan seared with a Kerala style mild coconut and ginger sauce and spinach poriyal | |
| (Allergen: <i>Crustacean, Fish, Molluscs, Mustard</i>) | |

DUM PUKHT BIRYANIS

Cooked in Dum Pukht style - a very traditional and ancient art of slow cooking in a sealed pot that locks in the natural juices and flavours of the spices. Served with raita & salad

CHICKEN

(Allergen: Dairy, Gluten)

16.95

LAMB

(Allergen: Dairy, Gluten)

18.95

VEG BIRYANI

(Allergen: Dairy, Gluten)

14.95

VEGETARIAN DISHES

Served as sides or mains

ALOO METHI ANARDANA

Slow cooked potatoes, tangy pomegranate & mango powder, tempered with fresh fenugreek leaves

(Allergen: Dairy, Mustard)

7.45/11.95

SAAG MILONI SABZI

Seasonal vegetables and spinach in a homemade garam masala sauce

(Allergen: Dairy)

7.45/11.95

CLUB DAL MAKHANI

A Punjabi favourite. Black lentils slow cooked overnight, tempered with garlic & butter

(Allergen: Dairy)

7.95/11.95

ENNAI KATHIRIKAI (Chef's Recommendation)

South Indian style baby aubergines in a tangy tamarind and jaggery sauce

(Allergen: Mustard, Sesame)

7.95/11.95

KABULI CHANA MASALA

North Indian style chickpeas curry with fresh ginger and coriander

(Allergen: Dairy)

7.45/11.95

BHINDI SIMLA MIRCH

Stir fried okras with peppers and onions spiced with carom seeds

(Allergen: Dairy)

7.45/11.95

DAAL PAANCH PHORAN

Assortment of yellow lentils tempered with 'five spices', garlic and red chilly

(Allergen: Dairy, Mustard)

7.45/11.95

THE BREAD CLUB

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| TANDOORI ROTI | 3.75 |
| (Allergen: Dairy, Gluten) | |
| PUDINA LACHHA PARATHA / LACHHA PARATHA | 4.95 |
| (Allergen: Dairy, Gluten) | |
| BUTTER NAAN | 3.95 |
| (Allergen: Dairy, Egg, Gluten) | |
| GARLIC NAAN | 4.50 |
| (Allergen: Dairy, Egg, Gluten) | |
| PESHWARI NAAN | 4.95 |
| (Allergen: Dairy, Egg, Gluten, Nuts) | |
| CHEESE CHILLI NAAN | 4.95 |
| (Allergen: Dairy, Egg, Gluten) | |
| AMRITSARI KULCHA (POTATO STUFFED) | 4.95 |
| (Allergen: Dairy, Gluten) | |
| KEEMA NAAN | 4.95 |
| (Allergen: Dairy, Egg, Gluten) | |
| ZA'ATAR NAAN (MIXED HERBS) | 4.50 |
| (Allergen: Dairy, Egg, Gluten) | |

RICE & RAITA

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|---|------|
| STEAMED RICE | 3.95 |
| MUSHROOM RICE | 4.50 |
| (Allergen: Dairy) | |
| COCONUT RICE | 4.50 |
| SAFFRON AND CUMIN PULAO | 4.50 |
| (Allergen: Dairy) | |
| CUCUMBER & CUMIN RAITA | 3.45 |
| (Allergen: Dairy) | |
| PLAIN YOGHURT | 2.95 |
| (Allergen: Dairy) | |
| ONION SLICES, LEMON & CHILLIES | 1.75 |
| (Allergen: Sulphite) | |

LUNCH MENU SPECIALS

SERVED FROM 12:00 - 16:00

Discover a curated selection of lunchtime favourites inspired by kitchens across India. Alongside our full menu, you'll find dishes crafted for midday dining – light, flavourful, and rooted in regional tradition. Ideal for a quick bite or a relaxed lunch, with a special weekday offer available. Ask our team for today's details.

NAANZAS

Indian style pizza on a freshly baked naan or wholemeal bread with fresh salad, onions, peppers and a topping of your choice, coriander chutney and spicy chilli chutney

(Allergen: Celery, Dairy, Egg, Gluten, Mustard)

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| CHICKEN TIKKA | 10.45 |
| LAMB | 11.45 |
| PANEER | 9.45 |

KATHI ROLLS

Famously called Kathi Rolls in Calcutta, naan bread wrapped with a filling of your choice, salad greens, peppers, coriander chutney and homemade mustard mayo

(Allergen: Celery, Dairy, Egg, Gluten, Mustard)

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| CHICKEN TIKKA ROLL | 9.45 |
| LAMB SEEKH ROLL | 10.95 |
| PANEER TIKKA ROLL | 8.95 |

TASTER THALIS

A handpicked selection of the Chef's favourite dishes served on a traditional platter. Choose from vegetarian or non-vegetarian thalis, each offering a balanced spread of regional delicacies, seasonal specials, and signature creations

(Please speak to your server for allergen or Vegan info)

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| VEGETARIAN THALI | 17.95 |
| TASTER'S NON-VEGETARIAN THALI | 19.95 |

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OUR STORY

Born in Bihar, India – the land of Buddha and the renowned mathematician Aryabhata – Awanish began his culinary journey with The Oberoi Hotels, working in Bangalore and at their flagship Indian restaurant in Mumbai.

In 2004, he moved to London to join the iconic Cinnamon Club in Westminster, mastering the art of Indian cooking. After eight years, he went on to open several acclaimed restaurants, including Roti Chai, Chai Ki, earning numerous accolades along the way.

With a career spanning over two decades, Awanish has had the privilege of cooking for British Prime Ministers and global icons such as Sir Cliff Richard, Stevie Wonder, and Sachin Tendulkar.

A true ambassador of Indian cuisine, he has represented Indian gastronomy across Europe and Asia, served as a judge in prestigious cooking competitions in the UK and India, and enjoys mentoring young, aspiring chefs.





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