

CLUB INDIA

Heritage, Cuisine & Community

क्लब इंडिया

VEGAN 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 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 and collaborator, Chef Srijith Gopinathan — a two-Michelin-star chef from Kerala, whose approach to flavour and finesse continues to inspire me.

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



Founder & Chef Patron

TO START

PAPPADUM 0.99

CHUTNEY SELECTION 3.95

Selection of homemade chutneys

STARTERS

GOL GAPPA 5.95

A street food spicy shot with tangy potatoes stuffed in semolina shell

(Allergen: Gluten)

BHEL PURI 6.95

Puffed rice, carrots, cucumber, and onions in a tongue tickling dressing

(Allergen: Gluten)

VEG SAMOSA CHAAT 8.45

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

(Allergen: Gluten)

CAULIFLOWER MANCHURIAN 7.95

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

(Allergen: Soya, Sulphite)

REGIONAL CURRIES

ALOO METHI ANARDANA

11.95

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

(Allergen: Mustard)

SAAG MILONI SABZI

11.95

Seasonal vegetables and spinach in a homemade garam masala sauce

KABULI CHANA MASALA

11.95

North Indian style chickpeas curry with fresh ginger and coriander

ENNAI KATHIRIKAI (Chef's Reccomendation)

11.95

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

(Allergen: Mustard, Sesame)

BHINDI SIMLA MIRCH

11.95

Stir fried okras with peppers and onions spiced with carom seeds

BREADS & RICE

TANDOORI ROTI

3.75

(Allergen: Gluten)

PUDINA LACHHA PARATHA/LACHHA PARATHA

4.95

(Allergen: Gluten)

STEAMED BASMATI RICE

3.95

MUSHROOM RICE

4.50

COCONUT RICE

4.50

ONION SLICES, LEMON & CHILLIES

1.75

(Allergen: Sulphite)

DESSERTS

ROSE AND CARDAMOM MOUSSE

7.95

A delicate rose scented mousse infused with spiced cardamom
(Vegan and Gluten free)

LEMON SORBET

6.25

RASPBERRY SORBET

6.25

Please speak to one of our staff before ordering if you have any allergies or specific dietary requirements. Although we have strict cross-contamination policy, it may not be possible for us to guarantee that our dishes will be allergen or contamination free. A discretionary 11.5% service charge will be added to your bill. All our prices are inclusive of VAT



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