CLUB INDIA

Heritage, Cuisine & Community

क्लब इंडिया

CHRISTMAS 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 Fransico whose approach to flavour and finesse continues to inspire me.

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

Avanish Roy

Founder & Chef Patron

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. Fish may contain small bones. Game dishes may contain shots. A discretionary 11.5% service charge will be added to your bill. All prices are inclusive of VAT

SET MENU 1

STARTERS

For sharing

BHATTI KA CHICKEN TIKKA
Chargrilled chicken thighs, wild garlic marinade, red pepper chutney
(Allergen: Dairy, Mustard)

Fish Amritsari
Spiced tilapia fillets with carom seeds, ginger and garlic, crisp fried in chickpea flour batter
(Allergen: Crustacean, Fish, Mollusc)

Malai Broccoli
Tandoori Broccoli florets in spiced chilli and cheese marinade
(Allergen: Dairy, Mustard)

MAINS

For sharing

Mains are served with assorted breads (Gluten, Dairy), Cucumber & Cumin Raita (Dairy)

DAK BUNGALOW CHICKEN CURRY
Organic chicken curry on the bone inspired by colonial dak bungalows of India, Anglo-Indian classic
(Allergen: None)

Chilli Egg Bhurji
Kolkata's Bada Bazar style scrambled egg bhurji with fresh green chillies and coriander
(Allergen: Egg, Mustard)

Jackfruit Biryani
Dum Cooked Jackfruit biryani with potatoes
(Allergen: Dairy)

Club Dal Makhani
Black lentils slow cooked overnight, tempered with garlic and butter
(Allergen: Dairy)

DESSERTS

Choose your favourite

CHOCOLATE BROWNIE
Served with vanilla ice cream
(Allergen: Dairy, Gluten)

Ice Cream Selection
Choose between Vanilla, Honeycomb or Chocolate ice cream
(Allergen: Dairy)

Set Menu 1
£36
Per Person

SET MENU 2

AMUSE BOUCHE

SPICED PUMPKIN AND LENTIL SOUP

STARTERS

Sharing Platter

MALAI CHICKEN TIKKA
Tandoori blackleg chicken breast, mace and cardamom marinade
(Allergen: Dairy, Mustard)

Curry Leaf Calamari
Stir fried squid with curry leaves, chilli & apricot glaze, Grandma's recipe
(Allergen: Crustacean, Fish, Mollusc)

Hakka Chilli Paneer (V)
Fiery Indo-Chinese stir fried paneer with chillies and spring onions
(Allergen : Dairy, Soya)

Dahi Puri (V)
Spiced potatoes & chickpeas in semolina shell, yoghurt and tamarind dressing
(Allergen: Dairy, Gluten)

MAINS

For sharing

Mains are served with assorted breads (Gluten, Dairy), Cucumber & Cumin Raita (Dairy)

BUTTER CHICKEN
Tandoori chicken breasts simmered in fresh tomato and fenugreek sauce, truffle malai
(Allergen: Dairy, Mustard)

Rarha Gosht
Punjabi style slow cooked Elwy Valley lamb curry with garlic and red chillies
(Allergen: Dairy)

Shahi Methi Paneer (V)
Spiced paneer in a creamy fenugreek sauce
(Allergen: Dairy)

Club Dal Makhani
Black lentils slow cooked overnight, tempered with garlic and butter
(Allergen: Dairy)

DESSERTS

Choose your favourite

RASMALAI TIRAMISU
Our take on the classical tiramisu, with traditional Indian Rasmalai
(Allergen: Dairy, Gluten)

Ice Cream Selection
Choose between Vanilla, Honeycomb or Chocolate ice cream
(Allergen: Dairy)

Set Menu 2
£42
Per Person

SET MENU 3

CANAPES

BHELPURI, PAPDI CHAAT,SEEKH KEBAB, CHICKEN TIKKA

(Please let the server know of any allergens)

STARTERS

For sharing

SANDALWOOD CHICKEN TIKKA
Tandoori organic chicken breast, sandalwood & saffron marinade, smoked pepper chutney
(Allergen: Dairy, Mustard, Celery)

Lamb Galouti Kebab
Slow ground lamb kebabs infused with traditional Lucknowi spices, served on garlic naan, smoked paprika raita
(Allergen: Dairy, Gluten)

Hakka Chilli Paneer (V)
Fiery Indo-Chinese stir fried paneer with chillies and spring onions
(Allergen : Dairy, Soya)

Chowk Ki Tikki Chaat (V)
Pan fried potato cake with spiced chickpeas, coriander and dates & tamarind chutney
(Allergen: None)

MAINS

For sharing

Mains are served with assortment of breads (Gluten, Dairy, Nuts), Saffron & Cumin Pulao (Dairy) and Cumin & Cucumber Raita (Dairy)

LINE HOTEL CHICKEN CURRY
Indian roadside eatery style rustic chicken curry with chillies and home made spices
(Allergen: Dairy)

Chukandari Gosht
Succulent Shetland lamb and beetroot curry, kadhai spices
(Allergen: Dairy)

Dum Ka Daal (V)
12 hours slow cooked classic dal makhani with lotus seed crisps
(Allergen: Dairy)

Saag Paneer (V)
Punjabi style spiced paneer and spinach curry
(Allergen : Dairy)

DESSERTS

Choose your favourite

MANGO CHILLI CHEESECAKE
Our take on the classical tiramisu, with traditional Indian Rasmalai
(Allergen: Dairy, Gluten)

Ice Cream Selection
Choose between Vanilla, Honeycomb or Chocolate ice cream
(Allergen: Dairy)

Sorbet
Choose between lemon or raspberry sorbet

Includes Welcome Drink

A glass of prosecco or lassi on arrival

Set Menu 3
£55
Per Person

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