



WELCOME TO KIRA AT REDWILLOW BUXTON

BROUGHT TO YOU BY THE TEAM BEHIND THE INDIAN GOAT AS FEATURED ON THE HAIRY BIKERS

OUR SMALL PLATES SHARING MENU COMBINES THE FINEST QUALITY LOCAL SEASONAL INGREDIENTS WITH THE FLAVOURS AND AROMAS OF INDIA

AVAILABLE THURSDAY- MONDAY FROM 12PM.

BAR SNACKS AND SIDES

PAPADUM & CHUTNEY (VE, V, GF)	£4.5
CHATPATA ACHARI OLIVES (VG, GF, DF, MU*) Olives flavoured in mango pickle masala oil.	£5.5
MARINATED FETA, BEETROOT & MINI NAAN (V, DA) Feta marinated with British herbs.	£5.9
CHAAT HOUMOUS & MINI NAAN (VG, DF, GF*) Hummus with all flavours of chaat, crunchy salad & sumac.	£6.0
FRIES Sweet Chilli Tamarind & Fenugreek Chaat Masala Chilli & Honey	£5.0
DESI PATATAS BRAVAS (V,VE*) Spiced Potatoes served with Kashmiri tomato sauce, dust of dry garlic chutney.	£6.5

LOADED NAANS

BUILD YOUR NAAN £15

Choice of sauce:

Kashmiri tomato sauce or Saag sauce

Toppings:

Chicken, Lamb, Paneer, Fresh Burrata

Served on a freshly cooked naan and topped with dressed salad greens.

SMALL PLATES - Perfect for Sharing

FIELD

KALE & ONION BHAIYA, WITH MANGO CHUTNEY (4PC) (GF, VE, DF) Crispy kale & onion fritters dusted with chaat masala	£7.0
SQUASH & SAGE ARANCINI 2PC (VE, V, GL) On bed of rich Kashmiri tomato sauce. CHOICE of Topping: Prosciutto Parmesan & black pepper	£6.9
BLOODY MARY PANEER 5PC (V, GF) Paneer marinated in chillies and lime tossed with buffalo sauce, chillies, honey & plum sauce	£7.95
MIXED VEGETARIAN PLATTER Chef's Selection of the above dishes to serve 2. Please specify your allergies.	£15.0

FARM

BLOODY MARY CHICKEN 5PC (GF) Chicken marinated in chillies and lime tossed with buffalo sauce, chillies, honey & plum sauce to dip	£8.95
HEATCOTES BEEF PEPPER FRY (GF, DF) Tellicherry peppercorns spiced beef strips on a nest of potatoes.	£9.95
LAMB GULATI KEBAB, YOGURT & CUCUMBER MOUSSE (5PC) (DA, GF) Melt in the mouth kebab, mousse and chutney	£9.95
SCHEZWAN PORK BELLY 5PC (SO, GF) Whiskey glazed sauce on crispy pork tossed with potatoes	£9.95
MIXED MEAT PLATTER Chef's Selection of the above dishes to serve 2. Please specify your allergies.	£15.0

OCEAN

PRAWN TEMPURA 4PC (GF, DA, CR) Crispy prawns served with house chutney.	£9.75
FISH PAKORA & YOGURT & CUCUMBER MOUSSE (GL*, DF*) Catch of the day fish fritters on creamy zesty mousse.	£8.95



SUNDAY ROAST

(Available 12PM – 6PM)

STARTERS

PAPADUM & CHUTNEY (VE, V, GF)	£4.5
CHATPATA ACHARI OLIVES (VG, GF, DF, MU*) Olives flavoured in mango pickle masala oil.	£5.5
MARINATED FETA, BEETROOT & MINI NAAN (V, DA) Feta marinated with British herbs.	£5.9
CHAAT HOUMOUS & MINI NAAN (VG, DF, GF*) Hummus with all flavours of chaat, crunchy salad & sumac.	£6.0
FRIES Sweet Chilli Tamarind & Fenugreek Chaat Masala Chilli & Honey	£5.0
DESI PATATAS BRAVAS (V, VE*) Spiced Potatoes served with Kashmiri tomato sauce, dust of dry garlic chutney.	£6.5
PRAWN TEMPURA 4PC (GF, DA, CR) Crispy prawns served with house chutney.	£9.75
FISH PAKORA & YOGURT & CUCUMBER MOUSSE (GL*, DF*) Catch of the day fish fritters on creamy zesty mousse.	£8.95

MAINS

A weekly choice of seasonal locally sourced roast meat or vegetarian roast.
Served with roast potatoes, seasonal vegetables, Yorkshire pudding and gravy.

Sunday Roast – £18

Two Courses – £23

Three Courses – £27

Children's Roast – £12

(See specials board or ask at the bar for this week's options for roasts and desserts.)

DESSERTS

It's a surprise, check the board.

Our menu is perfect for sharing and large groups, ask at the bar or email Dom@redwillowbrewery.com to discuss private bookings for festive events, friends, family and work parties.

ALLERGEN LEGEND (*MEANS MAY CONTAIN ALLERGEN BUT CAN BE MADE WITHOUT ON REQUEST)
(V) VEGETARIAN, (GF) GLUTEN FREE, (SO) SOYA, (SS) SESAME SEEDS, (CR) CRUSTACEAN, (MU) MUSTARD, (GL) GLUTEN, (MO) MOLLUSCS, (PE) PEANUTS, (VE) VEGAN, (FI) FISH,
(DA) DAIRY, (NU) NUTS, (DF) DAIRY FREE

PLEASE ADVISE A MEMBER STAFF BEFORE ORDERING IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS.
WHILE WE HAVE STRICT CONTROLS IN PLACE IN OUR KITCHEN, PLEASE BE ADVISED IT IS NOT POSSIBLE TO GUARANTEE DISHES WILL BE 100% ALLERGEN OR CONTAMINATION
FREE DUE TO THE POTENTIAL OF TRACE ALLERGENS IN THE WORKING ENVIRONMENT AND SUPPLIED INGREDIENTS.