

Aaron's menu is designed with sharing in mind, showcasing bold Indian flavours using locally sourced produce. Spicy food perfectly paired with our Beers made on site, a match made in Heaven.

We recommend you order 2-3 dishes per person.

PLATES

SAGO CRISPS, PICKLES AND CHUTNEYS (tapioca Poppadom's) (vg) 4.5

CHICKEN 65 (spicy fried chicken) 7.5

Lagei

TROPEA ONION BHAJI (vg, gf) 6.5

Brown Ale

LAZY DAY LAGER MARKET FISH PAKORA, COCONUT CHUTNEY (gf) 8.5

Lager

SAAG PANEER, BONE MARROW (gf) 14.5

Lager

MAITAKE TIKKA MASALA (v, gf) 15.5

Lagei

BITTER LEAVES, RAITA DRESSING (v, gf) 5.5

Brown Ale

SAFFRON AND CUMIN PULAO (vg, gf)

FROM THE TANDOOR

HARIYALI QUAIL TIKKA (gf) 12.5

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GOAN LAMB NECK (gf) 12.5

Laae

WHOLE TANDOORI MARKET FISH (2-3ppl) (gf) 22

Pale Ale

GOAT SHOULDER SEEKH KEBAB (gf) 12.5

Stout

BOMBAY SPRING CABBAGE (vg, gf) 10.5

Lager

BREAD

LARDO NAAN 4.5

BLACK GARLIC AND CHEESE NAAN (v) 4.5 AGED MUSHROOM PARATHA (v) 4.5

SWEETS

CHOCOLATE AND CARDAMON PARFAIT, PUFF RICE, 1792 IMPERIAL STOUT (vg, gf) RHUBARB LASSI (gf) 7



@hackneychurchbrewco

