



With a fascinating history as a centre of the spice trade, Cumbrian cuisine has a rich heritage, and local specialities have long included exotic spices with favourites such as Cumberland sausage, potted shrimps, Grasmere gingerbread, and sticky toffee pudding. Gilpin Spice is inspired by that history and the dishes follow the spice trail along the silk road – from Whitehaven all the way to Japan. We personally source quality spices from farms who believe in nature, and have picked the tastiest dishes of every nation, guarding the authenticity of each dish whilst giving it a unique twist of our own.

SNACKS

SAVOURY PUFFED RICE SALAD (BHEL) £6

A mixture of puffed rice and savoury Bombay mix, onions, cumin, coriander leaves, tomato, mint chutney and tamarind water.

PANI PURI £6

Golf ball size puff balls, crushed and filled with chickpea curry, tamarind and mint chutney, savoury noodles, chopped onions, chaat masala.

A STUDY IN SATAY £12 for all 3

Delicious skewers served with our own peanut sauce, sweet and sour cucumber and chilli salad. Choose your favourite or have all three as a tasting:

Satay Ayam – chicken satay £5

Satay Daging – Malay beef satay £5

Satay Udang – prawn satay £6

FLAT BREADS

From the wood fired oven

BARBARY DUCK FLATBREAD £9

Chilli maple glazed Barbary duck, mozzarella, Asian spiced barbecue sauce.

PANEER FLATBREAD £7

Singaporean style paneer, mozzarella, tomato sauce.

CHICKEN TIKKA FLATBREAD £9

Chicken, mozzarella, ginger, garlic, saffron, salt, lemon juice, yoghurt, cardamom and chilli.

PLAIN FLATBREAD £5

Served with:

Spicy Tomato Chutney
Fresh tomatoes, fennel seeds, black onion seeds, mustard, cumin vinegar, sugar.

Chilli Jam
Straight from the borders of Malaysia and Thailand, chilli jam is piquant and spicy with subtle hints of lime leaves - full of Umami.

Tamarind Chutney
Ripe tamarind mixed with jaggery, cumin seeds, coriander seeds and red chilli powder make an irresistible sweet and sour chutney.

SOUPS

SOUP TASTER TRIO £9

Individual mini taster pots of each soup...

TOMATO CHE SAAR £5

Wood roast tomatoes tempered with cumin, ginger, lemongrass and onion to create a sweet and sour harmony then added with coconut milk for a smooth velvety texture, served with croutons, fried onions, coriander leaves.

DTOM YUM (HOT AND SOUR) SOUP £8

Classic Thai tiger prawn hot and sour soup, which feels like a tonic due to the depth of fresh flavours from the prawn stock, prawns, fresh lemongrass, kaffir lime leaves, floral galangal, some serious heat (if you wish) fresh birds eye chilli, and fresh lime juice at the very last minute.

As spicy – or not – as you like:
0 = no chilli, 1 = mild, 2 = medium, 3 = strong.

CHINESE SWEETCORN SOUP £6

Simple yet flavour full, and one of the healthiest and easiest soups to prepare – the trick is in the potent stock, which is full of aromatic vegetable goodness.

SMALLER SHARING PLATES

YAM MA MUANG £6

Thai green pawpaw, cucumber, pomegranate, mixed bell peppers and toasted peanut salad seasoned with lime, palm sugar, mild red chilli and fish sauce dressing.

YAM SOM-OR £6

Pink and white grapefruits segments and baby gem lettuce tossed in lemongrass and palm sugar dressing.

SINGAPOREAN STYLE FRIED PANEER £8

Crispy cottage cheese chunks rolled in a sweet sour tomato based sauce and assorted bell pepper chunks.

FISHCAKE £7

Curry leaf, cumin and mild green chilli tempered Brixham white crab meat and Loch Duart salmon, with a lemon mayonnaise.

STIR FRY BAY OF BENGAL TIGER PRAWNS £9

Coconut, garlic, soya sauce, mixed bell peppers, coriander, cress.

AYAM £10

Deep fried panko crumb crusted chicken, tamarind and red chilli paste, bean sprouts and palm sugar.

CLASSIC 'CHICKEN TIKKA' £7

Succulent pieces of free range chicken with ginger, garlic, saffron, salt, lemon, yoghurt, cardamom and chilli, cooked over charcoal, sprinkled with tangy chaat masala, served with mint chutney.

CHILLI MAPLE SMOKED DUCK £12

Home-smoked Barbary duck breasts, glazed with chilli and maple, cooked in the wood oven and served with a soy and ginger dip.

SHAMMI KEBAB £6

Crispy lamb cake flavoured with cinnamon, garam masala and coriander. A dish specially created for the toothless Nawab of Lucknow in India.

ACCOMPANIMENTS

GILPIN SPICE SLAW £3

Gilpin Spice slaw, crispy baby gem, kecap manis dip.

SEASONAL VEGETABLES £4

Seasonal vegetables stir fried with soya, ginger and sesame seeds.

RICE £4

Cumin basmati rice.

NOODLES £4

Stir fried egg noodles tossed in garlic oil.

LARGER SHARING PLATES

THE FAMOUS 'LAKSA' £12

A jumble of spices, roots and herbs typical of Thai or Malaysian cooking and this laksa is a prime example. Finished with noodles, boiled egg, toasted peanuts, bean sprouts. Or with your choice of:

Chilli maple glazed Barbary duck breast £16

Soya stir-fry Bay of Bengal tiger prawns £17

SALT BAKED ROOT VEGETABLES £11

Wood oven roasted salt baked root vegetables with a spicy north Indian five spice tomato sauce

MORECAMBE SEAFOOD £16

Enhancing the Thai green curry with calamari, tiger prawns, mussels, green chilli, coconut and lime sauce.

MARINATED WHOLE FISH OF THE DAY POA

With a kaffir lime and lemongrass rub, finished in a very hot wood over an iron skillet – perfect for flaking the meat off with chopsticks. (Or choose one of our other rubs, either Ras el Hanout, garlic and lemon or tikka masala)

GOOSNARGH FREE RANGE CHICKEN £14

Ras el Hanout ,garlic and lemon rub, served with roasting juices.

SADDLEBACK PORK BELLY £14

With a dried oregano, our own blend of Chinese five spice and dark brown sugar rub. Cooked slowly for 12 hours in the wood oven, finished on the rotisserie. Served with a honeyed pork jus.

HERDWICK LAMB SHANK £15

Caramelised and braised in Nizami masala sauce, with a dominant cinnamon flavour and hints of cardamom and lemon

8oz CHATEAUBRIAND STEAK £18

Brined, glazed with our Asian spiced barbeque sauce, finished on the rotisserie. Served with a classic red wine jus.

SWEET TREATS

CRÈME BRULÉE £8

Eric's organic Malay clove crème brulée with coconut sorbet.

CHOCOLATE BROWNIE £6

Barry Callebaut dark chocolate brownie, star anise ice cream, hot fudge sauce.

ICE CREAM £6

Milk chocolate, star anise or vanilla ice cream.

SORBETS £6

Black pepper and yoghurt, coconut or lemon sorbet.