



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 £9 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 £6

Satay Daging – Malay beef satay £6

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.

CRISPY POTATO DUMPLING £7

Spiced boiled potato wrapped in Kadafi pastry (rice noodles), then deep fried until crispy and served over a fresh salad of chickpeas, onions, tomatoes, mint and tamarind chutneys.

CRISPY SOFT SHELL CRAB £9

Soft shelled crab marinated with coriander roots, garlic and lemon then coated with fennel seeds, black onion seeds and crispy Panko breadcrumbs, then deep fried and served with a tangy slaw.

STIR FRY BAY OF BENGAL TIGER PRAWNS AND MUSSELS £9

Prawns and mussels stir fried over a high heat then finished in a light coconut, turmeric and curry leaf sauce.

KADI PATTI BEEF £9

Twice marinated sirloin of dry aged beef first in pineapple and green pawpaw, then in crushed curry leaves, ginger and finish over live charcoal. 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.

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
Stir-fry Bay of Bengal tiger prawns £17

13 SPICE MIXED VEGETABLE CURRY £12

Slow cooked mixed summer vegetables, lightly mashed and flavoured with unique mixture of 13 spices

WOOD ROAST MARINATED MACKEREL OVER BANANA LEAF £15

Semolina crusted marinated fillet of mackerel roasted over a banana leaf in the wood oven and served with Thai green curry and coconut 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)

DELHI STYLE CHICKEN TIKKA IN MAKHANI GRAVY £15

Marinated chicken breast cooked over charcoal sitting on top of a buttery tomato sauce enhanced with garam masala, ginger and onion. Burst of pomegranate seed and coriander fresh to finish.

SADDLEBACK PORK BELLY £16

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.

SALT AGED SMOKED LAMB KHEEMA £15

Indian style cooking of lamb mince with black and green cardamom, cloves, black pepper corns smoked lightly with live charcoal.

SWEET TREATS

ALPHONSO MANGO, CARDAMOM KULFI £7

Our take on traditional Indian style ice cream topped with candied nuts

PINEAPPLE, COCONUT AND SOFT YOGHURT £7

Thick yoghurt cream, poached pineapple and coconut sorbet

JAPANESE CAKE, ROSE MILK AND CHOCOLATE ICE CREAM

Soft Japanese sponge topped with refreshing rose milk and chocolate ice cream £7

SORBETS £6

Black pepper and yoghurt, coconut or lemon sorbet.

TASTING MENU FOR TWO TO SHARE

FIRST COURSE

SAVOURY PUFFED RICE SALAD (BHEL)

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

TOMATO CHE SAAR

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.

YAM MA MUANG

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

SECOND COURSE

CRISPY SOFT SHELL CRAB

Soft shelled crab marinated with coriander roots, garlic and lemon then coated with fennel seeds, black onion seeds and crispy Panko breadcrumbs, then deep fried and served with a tangy slaw.

CHICKEN SATAY

Delicious skewers with our own peanut sauce, sweet and sour cucumber and chilli salad

THIRD COURSE

SALT AGED SMOKED LAMB KHEEMA

Indian style cooking of lamb mince with black and green cardamom, cloves, black pepper corns smoked lightly with live charcoal.

WOOD ROAST MARINATED MACKEREL OVER BANANA LEAF

Semolina crusted marinated fillet of mackerel roasted over a banana leaf in the wood oven and served with Thai green curry and coconut sauce.

SEASONAL VEGETABLES

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

RICE

Cumin basmati rice.

£70 for two people

VEGETARIAN TASTING MENU FOR TWO TO SHARE

FIRST COURSE

SAVOURY PUFFED RICE SALAD (BHEL)

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

TOMATO CHE SAAR

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.

GILPIN SPICE SLAW

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

SECOND COURSE

SINGAPOREAN STYLE FRIED PANEER

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

CRISPY POTATO DUMPLING

Spiced boiled potato wrapped in Kadafi pastry (rice noodles), then deep fried until crispy and served over a fresh salad of chickpeas, onions, tomatoes, mint and tamarind chutneys.

THIRD COURSE

THE FAMOUS 'LAKSA'

A jumble of spices, roots and herbs typical of Thai or Malaysian cooking. Finished with noodles, boiled egg, toasted peanuts, bean sprouts.

13 SPICE MIXED VEGETABLE CURRY

Slow cooked mixed summer vegetables, lightly mashed and flavoured with unique mixture of 13 spices

SEASONAL VEGETABLES

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

RICE

Cumin basmati rice.

£60 for two people

