



OOFY'S

MENU



APPETISERS

Squash and Thyme Cappuccino (Ve)(DF) An aromatic soup with coconut and chilli	6.50
Inspired by “Tempura Kondo”, our Crispy Tempura Broccoli (Ve)(DF) Delicious Tempura-coated broccoli served with sweet chilli dip	6.95
Bora Bora aka Pakora (V) Fried cottage cheese aka paneer wrapped in spinach leaves served with green chutney	6.95
Himalayan Dumpling “Momos” (H) Our Founder Kiran’s all time favourite, Himalayan dumplings filled with juicy chicken served with roasted tomato chutney	7.00
Just WoW! Calamari (DF) Golden fried calamari rings served with aioli dip	8.50
Tandoori Chicken Tikka (H) Chicken marinated in a concoction of chef’s special ingredients served with mint and mango chutney	7.50
Aromatic Fish Pakora, from the heart of Amritsar, Punjab (DF) Deep-fried boneless fish coated in a spicy batter served with mint chutney	8.00
Californian Chicken Wings Red Hot chicken wings served with aioli sauce and crudités	8.50
Broiled Salmon Spicy salmon tikka served with crunchy seasonal vegetables and mango chutney	9.50

BURGERS

Peri-Peri Chicken Burger (H) Peri-peri marinated grilled chicken in a brioche bun served with salad, coleslaw and fries	15.50
Angus Beef Burger Grilled beef burger in a brioche bun with tomato, baby gem, gherkin, and cheese served with fries	16.50
Add extra toppings: Crispy bacon, fried egg, jalapeños	2.00
Chapli Kebab Burger (H) Juicy minced spicy lamb patty in a brioche bun with tomatoes and lettuce served with fries	16.50
Paneer Tikka Burger (V) Spiced paneer tikka burger in a brioche bun served with salad and fries	14.50

MAINS

Tagliatelle ala Napolitana (V) Rustic tomato sauce, garlic herbs and fresh parmesan	14.00
Japanese Style Udon Noodles (Ve)(DF) Eggless noodles with stir-fried vegetables, soy, garlic and sesame	15.00
Add chicken (H)	3.50
Add prawns (H)	5.50
Germany’s Wiener Chicken Schnitzel Breaded chicken schnitzel served with salad, coleslaw and fries	16.95
Classic British Cod and Chips Golden fried cod served with chunky chips, mushy peas, tartar sauce and lemon	17.95
New England’s Pan-Seared Salmon Salmon served with creamy mash, baby spinach, baby carrots and capers butter sauce	19.95
French Steak and Chips (DF)(GF) 9 oz rib-eye steak served with grilled tomatoes, chips and chimichurri sauce	22.50
Caribbean BBQ Pork Ribs (DF) (GF) Smoky BBQ marinated spareribs served with sweet potatoes and classic coleslaw	18.95
East Anglia’s Gressingham Duck (GF) Pan-seared duck breast served with creamy mash, tender broccoli and plum sauce	21.00
Welsh Lamb Rack Herb-crusteD lamb rack with mash and vegetables	22.00
Indian Chicken Tikka Masala (H) North Indian chicken curry served with rice, naan, poppadom and mango chutney	16.95
King Prawn Balti (DF) Delicious Goan-style king prawn curry served with rice	18.50
Maa ki Dal (Mothers Dal), aka Dal Makhni (V) Black beans cooked in a rich tomato sauce and butter served with rice, naan, poppadom and mango chutney	15.00

SIDES

Steamed Broccoli	4.50
Chips	3.50
Classic Coleslaw	3.50
Fried Rice	5.00
Sweet Potatoes	4.00
Side Salad	3.50

SALADS, WRAPS & OMELETTE

Classic Caesar Salad Baby gem, croutons, hard-boiled egg, caesar dressing and parmesan	9.95
Add chicken (H)	3.50
Add prawns (H)	5.50
Nutritious Moong Sprout Salad (Ve)(DF) Moong bean sprouts, crunchy vegetables, lime dressing	9.50
Add grilled chicken (H)	3.50
Perfect Paneer Wrap (V) Chef’s special grilled paneer wrap served with fries and salad	11.95
Tandoori Chicken Tikka Wrap (H) Served with salad and fries	12.95
Masala Omelette Served with mixed leaf salad and fries	11.95

DESSERTS

Originated at Eton College, OOFY’S version of Eton Mess Crushed meringue, strawberries, and whipped cream	6.95
British Original, Sticky Toffee Pudding Traditional British sponge pudding soaked in warm toffee sauce served with vanilla ice cream	6.50
French inspired Crème Brûlée Silky vanilla custard with a caramelized sugar crust	7.50
Vanilla Ice cream with berries 3 scoops of Vanilla Ice cream with berries and chocolate sauce	6.95
Formulated by US Navy, Fruit Salad A refreshing bowl of seasonal fruits	6.50

CHILDREN’S MENU

Cod Fillet Fish Fingers French Fries Green Peas	7.00
Battered Chicken Nuggets French Fries Baked Beans	7.00
Tomato & Basil Tagliatelle Pasta with rustic tomato sauce & cheese	7.00
Bangers and Mash Garden peas gravy	7.00

Dietary Symbols: (V) Vegetarian | (VE) Vegan | (GF) Gluten-Free | (DF) Dairy-Free (H) Halal

For our guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.
NOTE: All of our food is prepared in a kitchen where nuts, gluten, and other food allergens are present. Our menu description does not include all ingredients, if you have a food allergy please let us know before ordering. Full allergen information is available, please ask a team member for details

A discretionary service charge of 12.5% % will be added to your bill. Please let us know if you feel it was not deserved, and we will gladly remove it.