

Saturday & Sunday Brunch

12 noon – 2.45pm

2 Course £30; 3 course £34

SPECIAL DRINKS

Simla Pimms 1 Ltr Jug £18

Bloody Mary 1Ltr Jug £18

Fresh Pineapple Juice £10.00
straight from Pineapple

SMALL PLATES

Nargisi Egg Salad Curry Leaf Dressing burford brown crispy egg kofta, avocado, kachumber
chargrilled pepper, watercress

Akooori served with Garlic Naan – indian style scrambled burford browns with tomato, spring onion, herbs

Bombay Kejriwal with Green Chilli –not for the faint hearted – cheddar, fried egg, freshly baked multigrain toast

Spiced Eggs Benedict a chutney mary brunch special with green chilli hollandaise- burford brown egg

Curly Kale Salad Chaat mango and tamarind dressing

Goats' Cheese Kebab Salad radicchio, oak leaf, walnut & curry leaf oil, cashew nuts

Baked Marwari Veg Samosa mint chutney

Glazed Tandoori Paneer Squares chilli, onion seeds

Fish Pakora fresh whiting, tamarind chutney

Crispy Squid Bhajias lime chutney

Lamb Chapli Pau Sliders goan home baked pau bread, chapli burger, kasundi ketchup

Golden Fried Prawns bay of bengal wild prawns

Crispy Boneless Chicken Wings kokum, star anise glaze

MAINS served with a choice of a naan or bowl of steamed rice & veg of the day for the table

Chutney Mary's Salmon Kedgerree anglo indian pulao

Mopla Egg Masala with Paratha three curried burford brown eggs - a very tasty local kerala lunch

Tandoori Seabass Amritsari fillet with spiced crispy glaze

Wild Madagascan Prawns spicy goan balchao marinade (supplement of £5)

Afghani Chicken Tikka fennel, cardamom, himalayan mint

Butter Chicken cornfed chicken thigh, tomato, slow simmered for intense flavour

Awadhi Roghan Josh classic lucknow curry smooth tasting with caramelised onion, chilli

Calcutta Wild Prawn Curry fiery curry, bay of bengal sea prawns, coconut

Andhra Prawn Biryani with Green Herbs curry leaf, ginger, green chilli, saffron and steamed with aged indian basmati rice in a sealed pot

VEGETARIAN

Black Rice Dosa crispy pancake, two chutneys – coconut & tomato

Spaghetti Burmese Chatpatta desi pasta – a chillied up hot bombay favourite with fresh tomato, ginger, spring onion

Paneer Kofta Aloo Bukhara crushed veg with himalayan sundried plum, makhani sauce

Undhiyo Biryani nine vegetables including purple yam, raw banana, aubergine, sweet potato, with green herbs

GRAINS

Spelt Naan choice of:

plain or buttered or garlic or cheese & chilli

4.25

Mixed Grain Tandoori Roti amaranth, water chestnut, sago

4.25

Rice Aged indian basmati

3.50

Quinoa Pulao lemon flavoured, curry leaf, cashew nuts

4.50

SIDES

Lasooni Palak

garlic tempered spinach

5.50

Asparagus & Sprouting Broccoli chilli fry

6.50

Sindhi Potato Took twice fried with sundried amchoor

5.50

Dal Makhani slow cooked overnight rich black lentil

4.50

Grilled Indian Sweet Potato

with chaat masala

6.50

Kachumbar Raita traditional cucumber omato, onion

4.50

DESSERTS

Daulat Ki Chaat

Blood Orange Tart fennel ice cream

Gulab Jamun with Ice Cream

Yoghurt & Honeycomb Ice Cream

Date & Walnut Kulfi

Pistachio Ice Cream

Raspberry Sorbet – sugar free

CHILDREN'S MENU £15

Saffron Chicken with Sauce
served with rice, crispy potato & broccoli

or

Crispy Fish Tikka with Butter Spaghetti, Broccoli

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Vanilla or Yogurt Honeycomb Ice Cream

We regret that we are unable to serve customers with peanut allergy / intolerances at our restaurants.

We cook extensively with nuts & there could be cross-contamination. We are therefore unable to advise that any dish is nut-free.

We are unable to accept liability as a result of this.

Service is discretionary but a recommended 12.5% will be added to your bill, all of which is distributed to our staff.

All prices include VAT at current rate. Major credit cards accepted. No Cheques accepted.

No intrusive or flash photography please

