

Saturday Brunch

11.30am – 2.45pm

2 Course £30; 3 course £34

served with a choice of Naan or Steamed Rice and Veg of the Day for the table

COCKTAIL PITCHERS (1LT) £25

Simla Pimms

Bloody Mary

White Wine Sangria

SMALL PLATES

Akooori-Indian Style Scrambled Egg <i>chopped tomato, spring onion, coriander leaves</i>	9.50
Bombay Kejriwal - <i>cheese, chilli, fried egg on whole wheat toast. A Bombay favourite.</i>	9.25
Egg Benedict <i>with green chillies & ginger</i>	8.50
Indian Koshambir Salad <i>asparagus, mooli, pea shoots</i>	9.00
Baked Marwari Veg Samosa <i>mint chutney</i>	10.00
Tokri Chaat <i>string potato basket filled with goodies</i>	10.25
Three Tikkis <i>patties - peas, beetroot with leaves, pumpkin with almond crust</i>	10.00
Tawa Paneer <i>chilli, onion seed glaze</i>	11.00
Goa Crab Cakes <i>achari raita, tamarind chutney</i>	13.00
Crispy Squid Bhajias <i>lime chutney</i>	9.00
Chargrilled Jaipur Lamb <i>tender boneless, clove smoked</i>	12.00
Golden Fried Prawns <i>bay of bengal wild prawns</i>	12.50
Crispy Boneless Chicken Wings <i>boneless, kokum, star anise glaze</i>	9.50

MAINS

Chutney Mary's Salmon Kedgeree	18.50
Tawa Seabass <i>filleted with a spiced crispy glaze</i>	18.50
Wild Madagascan Prawns <i>marinated in green herbs</i> *	30.25
Afghani Chicken Tikka <i>fennel, cardamom, himalayan mint</i>	18.00
Amaranth Seed Flour Dosa <i>two chutneys - coconut & tomato</i>	14.00
Lamb Chops <i>ginger, cinnamon, chilli</i> *	29.00
Exotic Vegetable Platter <i>baby pepper, lotus stem, achari broccoli, sweet potato</i>	21.00
Soya Kofta Makhani <i>stuffed with mint and fresh pomegranate, makhani sauce</i>	17.50
Mangalore Wild Prawn Curry <i>coconut, red chilli, simmered for a mellow taste</i>	25.00
Butter Chicken Methi Masala <i>fresh methi leaves, cornfed chicken thigh, caramelised onion & tomato</i>	20.00
Konkan Green Lamb Curry <i>fresh green herbs, roasted garam masala, coconut- boneless</i>	25.00
Kid Gosht Biryani <i>cooked in a sealed brass pot & perfumed with saffron & screw pine flower</i>	26.00
Undhiyo Biryani <i>nine vegetables including purple yam, raw banana, aubergine, sweet potato, with green herbs</i>	19.00

GRAINS

Spelt Naan	4.25
<i>buttered or garlic or cheese & chilli</i>	
Mixed Grain Tandoori Roti	4.25
<i>made with gluten free flour- amaranth, water chestnut, flour sago</i>	
Rice <i>aged basmati</i>	3.50
Quinoa Pulao	4.50
<i>lemon flavoured with cashew nut</i>	

SIDES

Lasooni Palak	5.50
<i>garlic tempered spinach</i>	
Bhindi Nayantara	5.50
<i>home-style, okra, onion, tomato, sesame seeds</i>	
Gobhi Aloo	5.50
<i>cauliflower, potatoes, ginger</i>	
Mewari Dal	4.25
Kachumber Raita <i>traditional cucumber, tomato, onion</i>	4.25

DESSERTS

Rasmalai Brulee	9.00
Lime Tart	9.00
Gulab Jamun with Vanilla Ice-cream	8.50
Yoghurt & Honeycomb Ice-cream	6.25
Madras Cappuccino Kulfi	9.00

CHILDREN'S MENU

Shredded White Chicken Tikka with Sauce	15.00
<i>served with rice, crispy potato and bhindi</i>	
<i>or</i>	
Salmon Kedgeree	
<i>or</i>	
Plain Egg Benedict	
<i>served with</i>	
Vanilla or Honeycomb Ice Cream	

* An additional £5 is added to this dish when it forms part of our set menu

Should you have a food allergy of any kind, please advise the waiting staff. A menu detailing allergens is available.

We regret that we cannot advise customers with nut allergy / intolerances to eat our food at our restaurants. This is because all our dishes can contain traces of nuts. We are therefore unable to advise that any dish is nut-free. We cook extensively with nuts & there could be cross-contamination.

Therefore, customers with nut allergies / intolerances eating in our restaurants do so entirely at their own risk.

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.

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