

# 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

Chestnut Soup with Chestnut Bhajia with royal cumin

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

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

Bombay Sea bream with Dill and Cardamom

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

Bengal Lamb Curry boneless lamb with fresh green herbs, roasted garam masala, coconut

Mangalore Wild Prawn Curry spicy curry, bay of bengal sea prawns, coconut, red chilli

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 chilled 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

Mixed Grain Tandoori Roti  
gluten-free amaranth, water chestnut, sago

Rice aged indian basmati

Quinoa Pulao lemon flavoured, curry leaf,  
cashew nuts

## SIDES

4.25 Lasooni Palak garlic tempered spinach 5.50

4.25 Butternut Squash & Parsnip chilli fry 6.50

3.50 Sindhi Potato Took twice fried with sundried  
amchoor 5.50

4.50 Dal Makhani slow cooked overnight rich black lentil 4.50

Kachumbar Raita traditional cucumber, tomato,  
onion 4.50

## DESSERTS

Rasmalai Brulee

Passion Fruit Tart

Gulab Jamun with Vanilla Ice Cream

Yoghurt & Honeycomb Ice Cream

Pistachio Ice Cream

Celebration Kulfi

Raspberry Sorbet – sugar free

### CHILDREN'S MENU £15

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

or

Whiting Tikka with Butter Spaghetti, Broccoli

\*\*

Vanilla or Yogurt Honeycomb Ice Cream

