

CHUTNEY MARY

Saturday & Sunday Brunch

12noon – 2.45pm

2 Course £30; 3 course £34

Served with a choice of a naan or bowl of steamed rice, & veg of the day for the table

SPECIAL DRINKS

Simla Pimms 1 Ltr Jug £18	Watermelon Martini 500ml £18 on tap from watermelon	Fresh Pineapple Juice £8.50 straight from Pineapple	Bloody Mary 1 Ltr Jug £18
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SMALL PLATES

- Chilled Strawberry & Black Pepper Soup** with indian basil & curry leaf sorbet
- Akooori-Indian Style Scrambled Egg** tomato, spring onion, coriander leaves, naan fingers
- Bombay Kejriwal** – cheese, chilli, fried egg on home-made multigrain toast. A Bombay favourite.
- Eggs Benedict** with green chillies & ginger
- Indian Koshambir Salad** asparagus, mooli, pea shoots
- Curly Kale Chaat salad** mango and tamarind dressing
- Goats Cheese Kebab Salad** radicchio, oak leaf, walnut & curry leaf oil, cashew nuts
- Baked Marwari Veg Samosa** mint chutney
- Tawa Paneer** chilli, onion seed glaze
- Lagan Ki Boti** leg of lamb morsels, baked with Hyderabadi spices and chironji seeds
- Afghani Chicken Tikka** fennel, cardamom, himalayan mint
- Fish Pakora** fresh whiting, tamarind chutney
- Crispy Squid Bhajias** lime chutney
- Lamb Chapli Pau Slider** kasundi ketchup
- Golden Fried Prawns** spicy mayonnaise
- Crispy Boneless Chicken Wings** boneless, kokum, star anise glaze

MAINS

- Chutney Mary's **Salmon Kedgerree** basmati pulao, ginger, caramelised onion
- Mopla Egg Masala** free range eggs, curry leaf, ginger masala
- Tawa Seabass** filleted with a spiced crispy glaze
- Grilled Prawns** marinated with green herbs
- Afghani Chicken Tikka** fennel, cardamom, himalayan mint
- Butter Chicken Methi Masala** fresh methi leaves, cornfed chicken thigh, caramelised onion & tomato
- Konkan Green Lamb Curry** fresh green herbs, roasted garam masala, coconut – boneless
- Mangalore Prawn Curry** coconut, red chilli, simmered for a mellow taste
- Prawn Biryani** lightly cooked, ginger, green chilli, saffron and steamed with rice in a sealed pot

VEGETARIAN

- Jowar Dosa** sorghum millet flour, two chutneys – coconut & tomato
- Spicy Spaghetti Burmese** fresh tomato, ginger, green chillies and spring onion
- Soya Kofta Makhani** stuffed with mint and fresh pomegranate, makhani sauce
- Hyderabadi Vegetable Biryani** bouquetiere of vegetables, herbs, saffron

GRAINS

- Spelt Naan** buttered or garlic
- Mixed Grain Tandoori Roti** made with gluten free flour- amaranth, water chestnut amaranth, water chestnut flour, sago
- Rice** aged basmati
- Quinoa Pulao** lemon flavoured with cashew nut

DESSERTS

- Rasmalai Brulee**
- Passion Fruit Tart**
- Gulab Jamun with Vanilla Ice-cream**
- Yoghurt & Honeycomb Ice-cream**
- Pistachio Ice-cream**
- Fresh Strawberry Kulfi**

SIDES

4. **Lasooni Palak**
garlic tempered
spinach
4. **Kachumber Raita**
traditional
cucumber, tomato,
onion
3. **Sindhi potatoes**
4. **Mewari Dal**
Asparagus & Sprouting Broccoli chilli fry

CHILDREN'S MENU £15

- Shredded White Chicken Tikka with Sauce**
- served with rice
crispy potato
chopped broccoli
- Vanilla or Honeycomb Ice Cream**

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.

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

No intrusive or flash photography please.

CM Sat/Sun Brunch Menu 1906.17