

# Saturday Brunch

11.30pm – 2.45pm

2 Course £28; 3 course £32

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

## COCKTAIL PITCHERS (1LT) £22

Simla Pimms

Bloody Mary

White Wine Sangria

## SMALL PLATES

<b>Akoori on Toast</b> scrambled eggs with chopped onion, tomato and fresh coriander	8.50
<b>Chilli Cheese Toast</b>	8.50
<b>Tandoori Prawn Cocktail (Chutney Mary Style)</b>	12.50
<b>Masala Egg White Soufflé Omelette</b> with coriander leaves	10.50
<b>Bombay Kejriwal - cheese, chilli, fried egg</b>	9.25
<b>Egg Benedict</b> with green chillies	8.50
<b>Indian Koshambir Salad</b> asparagus, mooli, pea shoots	9.00
<b>Chicken Salad</b> ginger dressing, mixed leaves, sprouted lentils, crispy noodles	9.75
<b>Baked Marwari Veg Samosa</b> mint chutney	9.25
<b>Tokri Chaat</b> potato basket filled with goodies	9.75
<b>Three Tikkis</b> patties - peas, beetroot, pumpkin & almond	9.25
<b>Glazed Tandoori Paneer Tikka</b>	10.00
<b>Goa Crab Cake</b> chilli raita, tamarind chutney	12.50
<b>Squid Bhajias</b> lime chutney	8.25
<b>Chargrilled Jaipur Lamb</b> tender boneless, clove smoked	11.50
<b>Golden Fried Prawns</b> bay of Bengal wild prawns	12.00
<b>Crispy Boneless Chicken Wings</b> boneless, kokum, star anise glaze	9.00

## MAINS

<b>Tandoori Seabass Amritsari</b> filleted with a spiced crispy glaze	18.00
<b>Chargrilled Madagascan Wild Prawns</b> fresh turmeric, curry leaf *	29.00
<b>Afghani Chicken Tikka</b> fennel, cardamom, himalayan mint	17.00
<b>Venison Keema Jowar Dosa</b> with coconut & tomato chutneys	15.00
<b>Lamb Chops</b> ginger, cinnamon, chilli *	27.50
<b>Grilled Vegetables</b> aubergine, baby pepper, achari broccoli, sweet potato, lemon quinoa	20.25
<b>Palak Paneer Kofta</b> stuffed with chilli apricot, makhani sauce	16.00
<b>Mangalore Wild Prawn Curry</b> coconut, red chilli, simmered for a mellow taste	21.00
<b>Butter Chicken Methi Masala</b> fresh methi leaves, cornfed chicken thigh, caramelised onion & tomato	19.00
<b>Bengal Lamb Curry</b> kosha mangsho – robust taste with warming spices – osso bucco & boneless	23.00
<b>Kid Gosht Biryani</b> cooked in a sealed brass pot & perfumed with saffron & himalayan screw pine flower	25.00
<b>Chutney Mary Anglo Indian Salmon Kedgeree</b>	18.00

## GRAINS

<b>Spelt Naan</b>	4.00
buttered or garlic or cheese & chilli	
<b>Mixed Grain Tandoori Roti</b>	4.00
made with gluten free flour- amaranth, water chestnut flour, horsegram	
<b>Rice</b> aged basmati	3.00
<b>Quinoa Lemon Pulao</b>	4.00
with cashew nut	

## SIDES

<b>Sarson ka Saag</b>	5.25
mustard leaves, sorrel, butter, jaggery	
<b>Bhindi Nayantara</b>	5.25
home-style, okra, onion, tomato, sesame seeds	
<b>Raj Aloo</b>	4.50
crispy potatoes, tossed in a traditional panch poran sauce	
<b>Mewari Dal</b>	4.00
<b>Kachumber Raita</b>	4.00

## DESSERTS

<b>Grapefruit Brulée</b>	8.75
<b>Blood Orange Tart</b>	8.75
<b>Gulab Jamun with Vanilla Ice-cream</b>	8.00
<b>Yoghurt &amp; Honeycomb Ice-cream</b>	6.00
<b>Madras Cappuccino Kulfi</b>	8.75

## CHILDREN'S MENU

<b>Afghani Chicken Tikka</b>	15.00
served with:	
<b>Steamed Rice, Crispy Potato &amp; Dal</b>	
<b>Vanilla Ice-cream</b>	

\* An additional £3 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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