

WEEKEND BRUNCH

12pm – 3pm

2 Courses £36 ; 3 Courses £42
Extra starter £12 ; Main £24



1 Ltr Jug £18
Chutney Bloody Mary
Strawberry Pimms
Mango Mojito



Non-alcoholic 1 Ltr Jug £14
Virgin Mojito
Virgin Mary



£22
Watermelon on Tap
watermelon juice with vodka

Tray of Papad & Crudites to share £10.00

SMALL PLATES

Crispy Naan Salad chilli oil dressing, paneer, gem lettuce, rocket, roast tomatoes, avocado, asparagus v

Tandoori Sweet Potatoes smoked chilli, toasted fennel, tamarind sauce GF DF VG

Spicy Corn Ribs fresh corn with lime butter, bombay street masala – easy to eat v GF

Tokri Chaat string potato basket filled with veg goodies v

Baked Marwari Veg Samosa chutney & chilli raita v

Achari Tandoori Paneer fresh kitchen made indian ricotta, organic milk v GF

Afghani Chicken Tikka fennel, cardamom, mace, mint H

Jaipur Lamb Kebab tender boneless, clove smoked GF

Baked Venison Samosa tamarind & date chutney DF

Golden Fried Prawns bay of bengal wild prawns, chilli dip DF

MAINS

Cut Masala Dosa with two chutneys v GF

Amritsari Choley & Kulcha famous street food dish in North India v

Deccani Veg Korma telangana spices, poppy seeds, sesame – served with naan or rice GF VG

Cauliflower Manchurian cauliflower dumplings in a spicy curry, with masala fried rice GF V

Nizami Vegetable Biryani fresh herbs, runner beans, baby aubergine, baby potato, red capsicum GF

Afghani Chicken Tikka fennel, cardamom, mace – served with naan and veg of the day H

Butter Chicken a bouquet of spices and tomato is slowly caramelised for 3 hours to give intense flavour - made with tandoori chicken thigh – served with naan or rice and veg of the day GF

Tandoori Seabass Amritsari filleted, crispy, special spices – served with naan and veg of the day GF

Rara Gosht boneless lamb bhuna with punjabi spices - served with rice and veg of the day GF

Cochin Prawn Curry coconut, red chilli, slow simmered, for a mellow traditional coastal taste - served with rice and veg of the day GF DF

Mrs **Chakolas' Kerala Lamb Biryani** cochin style, sealed pot, aged basmati rice, perfumed with curry leaves & mint GF

Non-Vegetarian Silver Crescent butter chicken, cochin prawn, aloo jeera, hyderabadi dal - served with rice or naan GF

Vegetarian Silver Crescent deccani veg korma, aloo jeera, saag paneer, hyderabadi dal - served with rice or naan v GF

SIDES single servings

English Beans Stir Fry spices, baby corn, chana dal v, GF 8.00

Spinach Saag GF 6.00

Saag Paneer GF 8.00

Jeera Aloo new potatoes tossed with cumin v, GF 6.00

Hyderabadi Dal yellow dal with delicious spices GF 5.50

Kachumber Raita v 5.00

Naan plain, buttered or garlic v Rice – aged basmati 4.25

DESSERTS

Mango Kulfi GF

Dark Chocolate & Coconut Surprise

Gulab Jamun & Vanilla Ice Cream GF

Sorbets mango & hibiscus double chocolate raspberry – sugar free GF DF

Ice creams vanilla, pistachio GF

CHILDREN'S MENU £20

Corn Ribs with Lemon Butter
Chicken and Vegetable Pulao
Vanilla Ice Cream

Food Allergies & Intolerances: Please speak to our staff about the ingredients in your meal before you order. 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.

Dietary Indicators – V - Vegetarian; VG – Vegan; GF - Gluten Free; DF – Dairy Free. Few additional vegetarian items can be Vegan on request

Service Charge - Service is discretionary but a recommended 13.5% will be added to your bill, all of which is distributed to our staff. No food, interiors, or flash photography please.

The India Collection

Amaya * Chutney Mary * Veeraswamy