



Weekend Brunch / Lunch -vegetarian

Sat / Sun 12.00noon to 2.30pm

Add Bottomless: £15.50 per person for 1hour 30 minutes
Twisted Bloody Mary, Mango lassi, Prosecco or Bellini

Menu

APPETIZER

Crispy stuffed vegetarian Samosa chaat topped sweet yoghurt,
mint & tamarind chutney **NF**

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Bhajia with potatoes, onion, cauliflower, fenugreek leaves & baby spinach
served with tomato & sultana chutney **GF, NF, DF**

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Potato cakes with fresh coriander & ginger topped with
sultana & green peas, tamarind chutney **GF, NF**

MAIN COURSE

Stuffed paneer, mango relish, Broccoli marinated with hung yoghurt
smoked over charcoal **GF, NF**

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Jackfruit dumplings cooked in aromatic sauce **GF, NF**

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Cauliflower, spring onion, garden peas with ginger
and cherry tomatoes **DF, GF, NF**

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Black Lentils cooked overnight, tempered with dry
fenugreek and cream **GF, NF**

SERVED WITH

Basmati steamed Rice **DF, GF, NF**

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Potato & coriander stuffed naan Bread **NF**

DESSERTS

Saffron rice pudding with gulab jamun

GF-gluten free, NF-nut free, DF-dairy free

*Menu Priced @ £29.50 Per person, with Bottomless drinks £45.00 Per Person
All Prices are inclusive of VAT. A discretionary service charge of 10.00% will be added to your final bill.*

