

B O T T O M L E S S B R U N C H M E N U

Food £45

Food with Prosecco £65

S T A R T E R S

Gujarati yellow pea chaat with sweetened yoghurt, mint & wild berry tamarind chutney, wheat crisps

Wild mushroom galouti, fennel spiced mushroom cake with lotus stem broth



Keema naan with smoked tomato chutney



G R I L L S

Tandoori chicken with classic marination, Punjabi red & Bengali yellow chilli

Tandoori broccoli, nigella seeds & honey, crushed wheat crisps with tempered garlic yoghurt



M A I N S

Kori gassi, Mangalorean chicken curry, byadagi chilli & freshly ground spices

Paneer tossed with peppers, onions and ground coriander and chilli

Served with

Tadka dal, Jeera rice and Roti



D E S S E R T S

Gajar ka halwa with vanilla ice-cream

THURSDAY - SUNDAY 12:30 - 16:00

Bottomless brunch menu is designed to be enjoyed by the whole table only, up to 8 guests per booking.

Please note, bottomless brunch will start from the time you place the order. No takeaway option on this menu.

Non-vegetarian and vegetarian options are available only. Pescatarian and vegan options cannot be offered.

A 13% discretionary service charge will be added to your bill.

