

# VEGETARIAN BOTTOMLESS BRUNCH MENU

Food £45

Food with Prosecco £65

## STARTERS

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



Aloo kulcha with smoked tomato chutney



## GRILLS

Achari paneer tikka with peppers, red onion, Kashmiri chilli, royal cumin

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



## MAINS

Baby potatoes tossed with onion-tomato Masala pureed spinach

Paneer tossed with peppers, onions and ground coriander and chilli

### *Served with*

Tadka dal, Jeera rice and Roti



## DESSERTS

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.

