

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. Pescetarian and vegan options cannot be offered.

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

