



WEEKEND BARBECUE BRUNCH - Vegetarian

9 Dish Sharing Feast

Friday, Saturday Sunday | Noon to 4pm

Minimum 2 pax, £29 per person

To maximise the dining experience, this menu must be ordered by everyone at the table
Add Bottomless Wines, Prosecco, Beer, Select Cocktails @ £29 per person**

GRILLED PINK AUBERGINE

tamarind chutney, sesame peanut crumble (vg) (n)

SAMOSAS SMASH

curried white peas, onion & chilli (vg) (g)

CHINJABI CHILLI PANEER

garlic & soy, curried yoghurt (v) (g)

SMOKED KIDNEY BEAN GALOUTI

walnut chutney (vg) (n)

ACHARI CAULIFLOWER

pickling spices, spinach & garlic sauce

PITHOD SAAG

chickpea gnocchi, tomato fenugreek sauce, spinach crumble

MASALA UTTAPPAM

South Indian rice pancake with coconut chutney (vg)

House black lentils (v), Pilau rice (vg) & Garlic naan (v)(g)

RASMALAI TRES LECHES CAKE

pistachio nougat (n)(g)

OR

GINGER TOFFEE PUDDING

cinnamon ice cream (g)

(v) VEGETARIAN (vg) VEGAN (g) CONTAINS GLUTEN (n) CONTAINS NUTS

- Full allergen guide available.

** For 90 minutes from time of booking / arrival

Prices include VAT at prevailing rate. Allergen information available on request. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen-trace free. Therefore, guests with any dietary restrictions or allergies are requested to inform wait staff upfront before placing your order and are advised not to share food with other guests on the table. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones Game dishes may contain shot.