



## WEEKEND BARBECUE BRUNCH 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)

KEEMA METHI PAO  
spiced lamb mince with fresh fenugreek, cumin brioche (g)

MADRAS FISH FRY  
lentil and curry leaf crust, green mango coconut chutney

GRILLED PORK RIBS  
soya and chilli glaze, masala cashew nut (g) (n)

SHRIMP NILGIRI KORMA  
green herbs and coconut, steamed rice

LUCKNOW STYLE CHICKEN BIRYANI  
burhani raita

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.