

SATURDAY & SUNDAY BRUNCH AT CHUTNEY MARY

12 noon – 2.45pm

2 Course £31; 3 course £35

SPECIAL DRINKS



Fresh Coconut Water £10



Fresh Pineapple Juice £10



Chutney Bloody Mary 1Ltr Jug £18



Mango Bellini 1Ltr Jug £22

SMALL PLATES

Warm Sweet Potato Chaat tandoori indian white sweet potato, tamarind, pomegranate

Baked Marwari Veg Samosa mint chutney

Chilli Glazed Tandoori Paneer fresh indian ricotta, organic milk

Crispy Squid Bhajias lime chutney

Lamb Chapli Sliders home baked goan pau bread, lime & chilli chutney

Golden Fried Prawns bay of bengal wild prawns

Crispy Boneless Chicken Wings kokum, star anise glaze

Teen Tikki three indian patties – green peas, beetroot, pumpkin

CHUTNEY MARY EGG BRUNCH SPECIALS

Spiced Egg Benedict green chilli hollandaise – small plate

Bombay Kejriwal with Green Chilli not for the faint hearted – fried eggs and cheddar on toast – small plate

Calcutta Homestyle Brunch – Duck Egg Masala with Lentil Khichdi spiced lentil risotto – main

MAINS served with a choice of a naan or bowl of steamed rice & veg of the day for the table

Chutney Mary Kedgeree suitably spiced – with haddock

Roti pe Boti boneless curried lamb on layered wholewheat indian flat bread with pickled veg

Tandoori Seabass Amritsari fillet with spiced crispy glaze

Wild Madagascan Prawns goan balchao (supplement of £5)

Chargrilled Spatchcock Chicken with Tandoori Toast

Afghani Chicken Tikka fennel, cardamom, himalayan mint

Butter Chicken chicken thigh, tomato, slow simmered for intense flavour

Rampur Gosht Korma from the princely state in northern india known for its cuisine – this recipe is moderately spiced and complex with rose, saffron & mace – boneless lamb.

Mangalore Prawn Curry coconut, red chilli, simmered for a mellow taste

Southern Indian Prawn Biryani prawns cooked with fragrant herbs and infused with basmati rice in a sealed pot

VEGETARIAN

Chole Puri Halwa popular indian temple brunch – of savoury and sweet – amritsari chickpeas, puffed fried bread, caramelised sooji

Mewa Mawa Kofta in a rich sauce infused with garam masala

Jackfruit Biryani speciality recipe from uttar pradesh

GRAINS & SIDES

Spelt Naan plain, buttered, garlic or cheese & chilli 4.25

Sindhi Potato Took crispy with sundried amchoor 6.00

Tadka Palak tempered spinach 6.00

Rice steamed aged indian basmati 4.00

Dal Makhani slow cooked overnight rich black lentil 5.00

Kachumbar Raita cucumber tomato, onion 5.00

DESSERT

Daulat Ki Chaat

Payasam Brulee

seviyan, toasted coconut ice cream

Gulab Jamun with Ice Cream

Yoghurt & Honeycomb Ice Cream

Persian Kulfi

Pistachio Ice Cream

Plum Sorbet – sugar free

CHILDREN'S MENU £15

Saffron Chicken with Sauce

served with rice, crispy potato & asparagus

or

Crispy Fish on a Bed of Pulao, Crispy Potato

**

Vanilla or Yogurt Honeycomb Ice Cream

We regret that we are unable to serve customers with peanut allergy / intolerances at our restaurants.

We cook extensively with nuts & there could be cross-contamination. We are therefore unable to advise that any dish is nut-free.

We are unable to accept liability as a result of this.

Service is discretionary but a recommended 12.5% will be added to your bill, all of which is distributed to our staff.

All prices include VAT at current rate. Major credit cards accepted. No Cheques accepted.

No intrusive or flash photography please