

# SATURDAY & SUNDAY BRUNCH AT CHUTNEY MARY

12 noon – 2.45pm

2 Course £31; 3 course £35

## WEEKEND SPECIAL DRINKS



Fresh Pineapple Juice £10



Chutney Bloody Mary 1Ltr Jug £18



Mango Bellini 1Ltr Jug £22



Hot Toddy £9.50

## SMALL PLATES

**Crab & Ginger Soup** *consommé with flaked crab, sherry*

**Tokri Chaat** *string potato basket filled with veg goodies & chutneys*

**Dabba Gosht** *tender pieces of lamb slow cooked with delicate white spices, a speciality of the bori muslims of bombay*

**Baked Marwari Veg Samosa** *mint chutney*

**Chilli Glazed Tandoori Paneer** *fresh homemade indian ricotta, organic milk*

**Crispy Squid Bhajias** *lime chutney*

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

**Golden Fried Prawns** *bay of bengal wild prawns*

**Crispy Boneless Chicken Wings** *kokum, star anise glaze*

## CHUTNEY MARY EGG BRUNCH SPECIALS – DIVINELY RICH BURFORD BROWN EGGS

**Spiced Eggs Benedict with Smoked Salmon** *chilli hollandaise - small plate 1 egg – mains 2 eggs*

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

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

**Seafood Moilee** *prawns, seabass, mussels with coconut & curry leaf sauce flavoured with raw mango*

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

**Tandoori Seabass Amritsari** *fillet with spiced crispy glaze*

**Tandoori Chicken (Half Chicken)** *with kachumber*

**Afghani Chicken Tikka** *fennel, cardamom, himalayan mint*

**Butter Chicken** *chicken thigh, tomato, slow simmered with a bouquet of spices for intense flavour*

**Green Goa Chicken Curry** *spicy yet fresh tasting, herbs, green chilli, tamarind*

**Bengal Lamb Curry** *kosha mangsho – robust taste with warming spices – osso bucco & boneless with sauce*

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

**Malabari 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*

**Mixed Vegetable Cut Dosa-** *tomato, coriander & coconut chutneys*

**Mewa Mawa Kofta** *dried fruit & clotted cream koftas in a sauce infused with whole spices*

**Jackfruit Biryani** *kayasth style – Kathal pulao*

## GRAINS & SIDES

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

**Makki Ki Roti** *bread made with corn meal* 4.50

**Rice** *steamed aged indian basmati* 4.00

**Rajasthani Aloo** *twice fried crispy potatoes* 6.00

**Dal Makhani** *slow cooked overnight rich black lentil* 5.00

**Sarson Ka Saag** *tempered mustard leaves* 6.25

**Kachumbar Raita** *cucumber tomato, onion* 5.00

## DESSERT

**Payasam Brulee**

*seviyan, toasted coconut ice cream*

**Gulab Jamun and Madras Coffee Tiramisu**

**Warm Ginger Sticky Toffee Pudding**

**Yoghurt & Honeycomb Ice Cream**

**Pistachio Ice Cream**

**Plum Sorbet** – *sugar free*

**Celebration Kulfi**

## CHILDREN'S MENU £15

**Saffron Chicken with Sauce**

*served with rice, crispy potato & courgette*

or

**Crispy Fish on a Bed of Pulao, Crispy Potato**

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**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