

Saturday & Sunday Brunch

12 noon – 2.45pm

2 Course £31; 3 course £35

SPECIAL DRINKS

Simla Pimms 1 Ltr Jug £18

Bloody Mary 1Ltr Jug £18

Fresh Pineapple Juice £10.00
served in a pineapple

SMALL PLATES

Chutney Mary Egg Brunch Specials – divinely rich Burford Brown eggs

Parsi Akoori with Toast - indian style scrambled with tomato, spring onion

Bombay Kejriwal with Green Chilli - not for the faint hearted – cheddar, fried egg, fresh baked multigrain toast

Spiced Eggs Benedict green chilli hollandaise

Curly Kale Salad Chaat mango and tamarind dressing

Goats' Cheese Kebab Salad radicchio, oak leaf, walnut & curry leaf oil, cashew nuts

Baked Marwari Veg Samosa mint chutney

Glazed Tandoori Paneer Squares homemade organic ricotta style cheese

Fish Pakora fresh whiting, tamarind chutney

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

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

Chutney Mary's Salmon Kedgeriee anglo indian pulao

Tandoori Seabass Amritsari fillet with spiced crispy glaze

Wild Madagascan Prawns marinated in green herbs (supplement of £5)

Afghani Chicken Tikka fennel, cardamom, himalayan mint

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

Shalgam Gosht classic curry with turnip - from the royal tables of hyderabad – boneless lamb

Spicy Konkan Prawn Curry Home Style byadgi chilli, triphala, kokum, coconut

Prawn Biryani Malabar cooked with kerala spices and steamed with indian aged basmati rice in a sealed pot

VEGETARIAN

Black Rice & Lentil Dosa crispy pancake, two chutneys – coconut & tomato

Spaghetti Burmese Chatpatta desi pasta – a chillied up hot bombay favourite with fresh tomato, ginger, spring onion

Chenna Muttar Kofta in a rich sauce infused in garam masala

Vegetable Mumtaz Biryani seasonal vegetables & paneer slow cooked with aged basmati rice, green herbs & caramelised onions

GRAINS

Spelt Naan choice of:
plain or buttered or garlic or cheese & chilli

Mixed Grain Tandoori Roti
amaranth, water chestnut, sago

Rice aged indian basmati

Lemon Quinoa Pulao curry leaf, cashew nut

DESSERTS

Daulat Ki Chaat

Spiced Berries Bruléed

Gulab Jamun with Ice Cream

Yoghurt & Honeycomb Ice Cream

Mango Kesari Kulfi

Pistachio Ice Cream

Raspberry Sorbet – sugar free

SIDES

4.25 **Lasooni Palak** 6.00
garlic tempered spinach

4.25 **Asparagus & Sprouting Broccoli** 7.00
chilli fry

3.50 **Sindhi Potato Took** 6.00
twice fried with sundried amchoor

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

Grilled Indian Sweet Potato 6.00
chaat masala

Kachumbar Raita 5.00
traditional cucumber, onion

CHILDREN'S MENU £15

Saffron Chicken with Sauce
served with rice, crispy potato & broccoli

or

Crispy Fish with Butter Spaghetti, Broccoli
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Vanilla or Yoourt 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

