

TERRACE WEEKEND LUNCH MENU

£58per person

Minimum order 2 guests



Half bottle Piper-Heidsieck Brut NV (for 2 people)
Or
Saicho Non-Alcoholic Jasmine Sparkling Cold Brew Tea
&

Choose one from the following cocktails:

Meadow Sour

*boatyard double gin, le chemin des moines liqueur,
yuzushu, lemon, peychaud's bitters, vegan foamer*

Rose Coupette

*sapling climate positive vodka, rhubarb, vanilla, rose,
lychee, jasmine foam*

Bay of Bengal

*two drifters rum, pampelle, passion fruit, lime, black cardamom,
bayleaf, honey*

Non-alcoholic:

Roasted Pineapple & Cardamom Tonic

*tonic water flavoured with lime, cardamom &
tandoor roasted pineapple cordial*

Georgia Julep

peach, mit, white lime, pandan leaf, raspberry soda

Long Lychee

lychee, rhubarb, raspberry, kokum, rosewater

375ml wine carafe - house red / white / rose
£19

WEEKEND LUNCH MENU

Rajsthani Churi Chaat

indian street food, with sweet & tangy chutneys

Herb Marinated Chicken Tikka

fresh coriander, basil, green chilli chicken tikka

Coconut & Chilli Seabass

with coconut & fresh red chilli glaze

Malabar Lobster Curry

slow-cooked tender lobster, coconut, tamarind & banana shallots

Crispy Broccoli

laced with a chilli garlic glaze

Dal Amritsari

green lentils & bengal gram tempered with cumin & chilli

Beetroot Raita

Naan

Jeera Pulao

Choose one:

Chocolate & Hazelnut Praline Bar

dark & milk chocolate mousse, almond & roasted coriander praline

Basque Cheesecake

basil & mandarin salsa

Choice of Gelato (2 scoops)

Bronte Pistachio

Madagascan Vanilla

Strawberry

Choice of Plant based Sorbets (2 Scoops)

Dark Chocolate

Alphonso Mango

Raspberry

Sicilian Lemon

Please speak to server for allergens information. Customers with nut allergies / intolerances eating in our restaurants do so entirely at their own risk. All our dishes can contain traces of nut. There could be accidental cross-contamination from cooking oils, utensils or nut particles. The menu is offered for the whole table on Saturdays and Sundays between 12pm and 2:30pm. Service is discretionary but a recommended 15% will be added to your bill, all of which is distributed to our staff. All prices include VAT at current rate. Please kindly note that menus are subject to change.

VEGETARIAN WEEKEND LUNCH MENU

Rajsthani Churi Chaat

indian street food, with sweet & tangy chutneys

Tandoori Paneer Tikka

homemade cottage cheese & pickle marinade

Crispy Stuffed Padron Chilli Pepper

puff rice-coated crispy peppers, stuffed with yoghurt & almond

Mewa Mawa Kofta Curry

vegetable dumplings, pistachio, cashew, caramelised onions & tomato sauce

Crispy Broccoli

laced with a chilli garlic glaze

Dal Amritsari

green lentils & bengal gram tempered with cumin & chilli

Beetroot Raita

Multigrain Roti

Jeera Pulao

Choose one:

Nolen Jaggery Kulfi

honeycomb, almond brittle

Fresh Fig Tart

fig praline, cinnamon ice-cream

Choice of Gelato (2 scoops)

Bronte Pistachio

Madagascan Vanilla

Strawberry

Choice of Plant based Sorbets (2 Scoops)

Dark Chocolate

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