

# WEEKEND LUNCH MENU

£58per person

Minimum order 2 guests



**Half bottle of Piper-Heidsieck Brut NV  
Or  
Saicho Non-Alcoholic Jasmine Sparkling Cold Brew  
Tea**

and

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,  
bay leaf, honey*

Non-alcoholic:

**Roasted Pineapple & Cardamom Tonic**

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

**Georgia Julep**

*peach, mint, white lime, pandan leaf, raspberry soda*

**Long Lychee**

*lychee, rhubarb, raspberry, kokum, rosewater*

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

# WEEKEND LUNCH MENU

---

## **Rajasthani Churi Chaat**

*indian street food, with sweet & tangy chutneys*

---

## **Malai Chicken Tikka**

*light, creamy chicken tikka, mace & cardamom*

## **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*

## **Mewari Dal Tadka**

*trio of lentils, 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*

## **Grilled Aubergine**

*babycorn & edamame, pickled dressing*

---

## **Mewa Mawa Kofta Curry**

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

## **Crispy Broccoli**

*laced with a chilli garlic glaze*

## **Mewari Dal Tadka**

*trio of lentils, tempered with cumin & chilli*

## **Beetroot Raita**

## **Multigrain Roti**

## **Jeera Pulao**

---

Choose one:

## **Gulab Jamun with Vanilla Gelato**

## **Nolen Jaggery Kulfi**

*honeycomb, almond brittle*

## **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.