

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:

Martinez Sling

*Boatyard Old Tom gin, RinQuinQuin à la Pêche,
Cocchi Americano Rosa, strawberry and rhubarb kombucha*

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

Choose one:

Curly Kale Salad

*crunchy salad with toasted almonds,
date slivers & kokum dressing*

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

Lamb Rogan Josh

*welsh lamb, kashmiri whole chilli,
dry ginger & fennel powder*

Tenderstem 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

Choose one:

Curly Kale Salad

*crunchy salad with toasted almonds,
date slivers & kokum dressing*

Rajasthani 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 onion & tomato*

Tenderstem 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:

Blackberry Kulfi

almond & rose brittle

Gulab Jamun

served with vanilla gelato

Choice of Gelato (2 scoops)

Bronte Pistachio / Madagascan Vanilla / Strawberry

Choice of Plant based Sorbets (2 Scoops)

Dark Chocolate / Alphonso Mango / Raspberry / Sicilian Lemon

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