

WEEKEND LUNCH MENU

£58 per person

Minimum order 2 guests



Half bottle of Jacquart Mosaic Brut NV

Or

**Saicho Non-Alcoholic Jasmine Sparkling
Cold Brew Tea**

and

Choose one from the following cocktails:

Rose Coupette

*Sapling Climate Positive vodka, rhubarb, vanilla,
rose, lychee and jasmine foam*

Meadow Sour

*Boatyard Double gin, Le Chemin Des Moines Liqueur,
yuzushu, lemon, Peychaud's bitters, vegan foamer*

Chee Washed Old-Fashioned

*Chee-washed Buffalo Trace bourbon, Pedro Ximénez,
fig marmalade, black walnut bitter*

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

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

or

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 Nihari
*welsh lamb osso-bucco, kashmiri chilli,
robust spices*

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

Curly Kale Salad

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

or

Rajasthani Churi Chaat

indian street food, with sweet & tangy chutneys

Tandoori Paneer Tikka

homemade cottage cheese & pickle marinade

Grilled Aubergine

*tomato & chilli chutney marinade,
dill & cucumber yoghurt*

Banarasi Kofta Curry

*vegetable dumplings, dates, cashew,
almond & 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:

Salted Caramel Kulfi

almond 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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