

# WEEKEND LUNCH MENU

£58per 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*

**Ghee Washed Old-Fashioned**

*Ghee-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

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## Curly Kale Salad

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

or

## Rajasthani Churi Chaat

*indian street food, with sweet & tangy chutneys*

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## Malai Chicken Tikka

*light, creamy chicken tikka, mace & cardamom*

## Coconut & Chilli Seabass

*with coconut & fresh red chilli glaze*

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## 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

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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

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## Curly Kale Salad

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

or

## Rajasthani Churi Chaat

*indian street food, with sweet & tangy chutneys*

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## Tandoori Paneer Tikka

*homemade cottage cheese & pickle marinade*

## Grilled Aubergine

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

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## 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

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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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