

WEEKEND LUNCH MENU

£58per person

Minimum order 2 guests



Menu is offered for the whole table. Minimum order of 2 diners, maximum order of 8 diners.

15% discretionary will be added to your bill. All prices include VAT at current rate.

Please speak to the server for allergens information. Customers with allergies/intolerances eating in our restaurants do so entirely at their own risk. All our dishes can contain traces of nuts. There could be accidental cross-contamination from cooking oils, utensils or nut particles.

yuzushu, lemon, Peychaud's bitters, vegan foamer

Half bottle of Jacquart Mosaic Brut NV

Or

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

and

Choose one from the following cocktails:

Desi Colada

*Desi Daru Mango vodka, Akashi-Tai sake, pandan,
coconut yoghurt, lime, fig leaf soda*

Meadow Sour

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

Vetiveria

*The Orientalist Dragon Whisky, Muyu Vetiver Gris,
yuzushu, khus sharbat, white balsamic*

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

*toasted almonds, date slivers,
kokum dressing*

or

Allahabadi Baked Samosa

*homemade pastry, potatoes, corn,
yoghurt, tangy chutney*

Malai Chicken Tikka

*chicken breast, silken marinade, mace,
green cardamom*

Coconut & Chilli Seabass

*coconut, fresh chilli glaze,
dehydrated black olives, salmon roe*

Awadhi Lamb Korma

*welsh lamb osso-bucco, yoghurt,
aromatic spices, saffron*

Crispy Broccoli

chilli-garlic glaze, sesame

Mewari Dal Tadka

trio of lentils, cumin & chilli tempering

Beetroot Raita

Naan

Jeera Pulao

Choose one:

Chocolate & Hazelnut Praline Bar

valrhona guanaja & jivara chocolate mousse, almond & roasted coriander praline

Rhubarb Cheesecake

rhubarb compote, star anise & almond tuile

Choice of Gelato (2 scoops)

bronte pistachio / madagascan vanilla / strawberry

Choice of Plant based Sorbets (2 Scoops)

dark chocolate / alphonso mango / raspberry / sicilian lemon

VEGETARIAN WEEKEND LUNCH MENU

Curly Kale Salad

*toasted almonds, date slivers,
kokum dressing*

or

Allahabadi Baked Samosa

*homemade pastry, potatoes, corn,
yoghurt, tangy chutney*

Tandoori Paneer Tikka

*homemade cottage cheese, yoghurt,
kashmiri red chilli, punjabi garam masala*

Grilled Aubergine

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

Banarasi Kofta Curry

*vegetable dumplings, dates, cashew,
almond, tomato sauce*

Crispy Broccoli

chilli-garlic glaze, sesame

Mewari Dal Tadka

trio of lentils, cumin & chilli tempering

Beetroot Raita

Multigrain Roti

Jeera Pulao

Choose one:

Raspberry Kulfi

fresh raspberry, pecan 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