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.

Half bottle of Jacquart Mosaic Brut NV

Or

Saicho Non-Alcoholic Jasmine Sparkling Cold Brew Tea

and

Choose one from the following cocktails:

Ume Highball
Akashi-Tai plum sake, manzanilla sherry, cardamom bitters, soda water

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

Fresh Turmeric Chicken Tikka
chicken breast, fresh turmeric
marinade, mace, cardamom

Coconut & Chilli Seabass
coconut, fresh chilli glaze,
dehydrated black olives, salmon roe

Lamb Nihari
welsh lamb boneless & osso-bucco,
kashmiri chilli, robust spices

Crispy Broccoli
chilli-garlic glaze, sesame

Dal Amritsari
green lentils & bengal gram, cumin &
chilli tempering

Beetroot Raita
Jeera Pulao
Naan

Choose one:

Chocolate & Hazelnut Praline Bar
valrhona guanaja & jivara chocolate mousse, almond & roasted coriander praline

Velvet Redcurrant 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

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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

Old Delhi Kofta Curry
vegetable & cottage cheese dumplings,
kashmiri chilli, cashew & tomato sauce

Crispy Broccol
chilli-garlic glaze, sesame

Dal Amritsari
green lentils & bengal gram, cumin &
chilli tempering

Beetroot Raita
Jeera Pulao
Multigrain Roti

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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