



## BRUNCH MENU

FRIDAY - SUNDAY (12PM - 3PM)

**3 COURSE BRUNCH MENU WITH UNLIMITED DESI CHAI  
PRICE £19PP  
UPGRADE TO BOTTOMLESS PROSECCO OR DRAUGHT BEERS  
FOR £19PP (2 HOURS)**

### STARTERS

Avocado and Chickpea salad tossed with chimichurri.

Samosa chat- Indian style Cornish pastry with sweet yoghurt and home-made chutney.

Salt and pepper broccoli stir-fried with spring onion and red chillies.

Indo Chinese Chili Paneer tossed with homecooked sauce and served in Bao buns.

Shrimps tossed in tangy tomato and served on flat Puri.

Chicken tikka- Smoked chicken breast flavoured with mint and coriander.

Lamb chop- Barbequed lamb chop served with yoghurt and mint dressing.

### MAINS

Masala dosa- Southern Indian classic rice pancake stuffed with curry leaf potatoes served alongside lentil broth and coconut chutney.

Slow cooked Chickpea and tomato curry with griddled fenugreek paratha.

Spiced scrambled eggs served in Pita pockets.

Mustard and curry leaf cooked Goan fish curry with wholegrain Lemon rice.

Chargrilled chicken cooked in rich tomato and cashew nut sauce served with Garlic Naan.

Braised leg of lamb cooked in onion and peppercorn gravy accompanied with steamed basmati rice.

### DESSERT

Slow cooked carrot pudding with vanilla Ice cream.

Chocolate mud cake with Chocolate Ice cream.

Reduced milk dumpling served with saffron milk.