



first course £9

potato sphere chaat, white pea mash
fresh green pea bhel, crispy rice
burrata, fenugreek papdi, tomatoes
phulka: pulled jackfruit; chilli pork; tawa chicken
chilli crab cheese toast, summer cucumber pickle , tamarind ketchup
lamb seekh kebab, cumin new potato, stilton

main £17

paper roast dosa, mushrooms, water chestnuts
tawa paneer khurchan, roomali roti pancakes, chutney
parsi 'salli per eedu', fried egg, crispy potatoes, chutneys
salmon, dill, chutney potatoes
ghee roast lamb, roomali roti pancakes, chutneys
quail egg pulao, bacon crispy shallots, mint yoghurt
chicken chilli dabba gosht, baked egg, parantha

two course brunch £25

accompaniment £5

black dairy dal and naan (or gluten free millet roti, herb butter)
basmati pulao, wasabi cucumber yoghurt
choice of kulcha: wild mushroom, paneer makhni, butter chicken, smoked bacon, black pudding

dessert £5

makhan malai, saffron milk, rose petal jiggery brittle, almonds
doda barfi treacle tart, vanilla bean ice cream
'aamras', mangoes, cardamom, summer berries
haji ali inspired custard apple cream



brunch for the table

£40 per guest

a shared feast for the table

dishes in each course are served together

for a minimum of 2 people

fresh green pea bhel, crispy rice

burrata, fenugreek papdi, tomatoes

chilli crab cheese toast, summer cucumber pickle, tamarind ketchup

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parsi 'salli per eedu', fried egg, crispy potatoes, chutneys

salmon, dill, chutney potatoes

chicken chilli dabba gosht, baked egg, parantha

kulchas for the table

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makhan malai, saffron milk, rose petal jaggery brittle, almonds

'aamras', mangoes, cardamom, summer berries

brunch cocktails £13

ceylon bellini

champagne, amontillado sherry and ceylon

spiced tomato martini

gin, spiced tomato juice, celery salt

albemarle swizzle

chilli and pineapple infused rum, amaretto, orange and kewra
