

WEEKEND BRUNCH

OXFORD PLATES

Punjabi potato paratha with pomegranate raita, house pickle	6.00
Chana masala hummus on toasted sour dough / Add a fried egg 1.00	5.00
Pao bhaji – Bombay style vegetables with cumin brioche.....	7.00
Sea bream and turmeric kedgerie, poached egg (gf).....	8.50
Tandoori chicken tikka and cheese naan, coriander chutney	5.50
Bombay scrambled eggs and layered paratha / Add bacon 2.00	6.50
Tandoori chicken breast tikka and chilli walnut salad with masala sourdough toast (v)	9.50
Uttappam – South Indian rice pancake, coconut chutney, lentil sambhar (vegan)	9.50
Pollock moily curry with coriander rice and vegetable poriyal (gf)	12.50
Lucknow style chicken biryani, burhani raita (gf)	11.50
Bhuna lamb naanza with kachumber salad / Add a fried egg - 1.00	11.00
Chana bhatura – Punjabi style fluffy bread with spiced chickpeas	10.50
Old Delhi style butter chicken with pilau rice (gf)	12.00
Bengali style shrimp malai curry, ghee rice (gf)	14.00
Rarha keema gosht - lamb leg and keema curry with pilau rice (gf)	13.50

DESSERTS

Homemade sorbet or ice cream of the day (gf)	6.50
Sticky ginger toffee pudding with garam masala ice cream	7.00
Lassi panna cotta, orange and mint salad (gf)	6.50

SIDES

Sourdough toast 2 Pcs	2.00
Preserves & butter	1.00
Bacon rashers 2 pcs	2.00
Bombay scrambled eggs	3.50
24 hour cooked black lentils	5.00
Masala mash	3.00
Aloo chips	3.00

WEEKEND BRUNCH FEAST

£24 PER PERSON

Min 4 people • Children under 12 eat half price

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| <ul style="list-style-type: none"> • Papdi chaat • Chicken tikka and cheese naan • Pao bhaji • Sea bream kedgerie (gf) • Butter chicken (gf) • Chana bhatura • Rarha keema gosht (gf) | <ul style="list-style-type: none"> • Pilau rice • House Black lentils (gf) • Pomegranate raita and house pickles • Sticky ginger toffee pudding with garam masala ice cream • Lassi Panna cotta, orange and mint salad (gf) |
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Prices include VAT @ 20%. We do not levy service charge for tables of up to 8 people. Allergen information available on request. Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot.