



2 Courses £45 3 Courses £52
Minimum 2 Courses per person
Extra starter £15 Main £30

WEEKEND BRUNCH
12pm – 2.45pm

Pitcher ~ £26 £26 Non-Alcoholic Pitcher ~ £20

Tray of Papad & Crudites to share £12.00



Chutney Bloody Mary
Mango or Passionfruit Mojito



Watermelon on Tap



Virgin Mary
Mango or Passionfruit Mojito

SMALL PLATES

- Tandoori Paneer Tikka
- Crispy Naan Salad
paneer, rocket, roast tomatoes, avocado, asparagus, chilli oil dressing
- Tokri Chaat
string potato basket filled with veg goodies
- Mixed Vegetable Bhajias
mint chutney
- Baked Marwari Veg Samosa
achari raita, carrot choonda pickle
- Bhalla Papdi Chaat
melt in the mouth lentil dumplings, whole wheat puris, chutneys, yoghurt

- Kashmiri Chilli Chicken Tikka
- Baked Venison Samosa
raspberry chutney
- Golden Fried Prawns
bay of bengal wild prawns, chilli dip
- Chicken Lollypops
indo-sichuan sauce
- Lamb Seekh Kebab
mint chutney
- Tandoori Chicken Salad
kasundi dressing

MAINS

- Tandoori Chicken Club Sandwich with crisps
- Tandoori Seabass amritsari spices, mysore potatoes
- Bengal Lamb Curry mangsho jhol, served with rice
- Tandoori Lamb Chops (3pcs) chilli, ginger, lime (surcharge £15) – with naan
- Chargrilled Wild Prawns with green herbs (3pcs) (surcharge £15) – with naan
- Afghani Chicken Tikka chicken breast, white spices – served with side salad & naan
- Mangalore Prawn Curry coconut, red chilli, long simmered for a mellow taste - with rice
- Plated Kid Gosht Biryani with raita
- Butter Chicken with rice
- Non Veg Silver Crescent dal, karwari fish, chicken lababdar, lamb roghan josh, rice
- Kerala Chicken Roast with Mini Dosa
- Masala Dosa sambar, chutney
- Veg Silver Crescent mysore style baby potatoes, paneer pasanda, dal, saag, rice
- Kayasth Jackfruit Biryani (plated) raita
- Paneer Butter Masala served with rice

- SIDES single servings
- Mysore Style Baby Potatoes 8.00
- Summer Green Leaf Saag with spinach, young sorrel, dill 8.50
- Stir Fried English Asparagus with red chilli 8.50
- Yellow Punjabi Dal Deluxe 7.00
- Boondi & Orange Black Pepper Raita refreshing and new 7.00
- Naan plain, butter or garlic with chives 7.50 / 9.00
- Steamed Rice extra-long aged indian basmati 7.50

DESSERTS

- Kulfi Falooda Sundae kulfi, rabri, seviyan, rose, pistachio
- Rasmalai saffron & pistachio infused, poached milk calcutta sponge
- Persian Kulfi with saffron, pistachio and rose chikki
- Gulab Jamun & Vanilla Ice Cream
- Sorbets indian plum juice (sugar free), mango & hibiscus, dark chocolate (2 scoops of choice)
- Ice creams old monk rum & raisin, pistachio, vanilla (2 scoops of choice)

CHILDREN'S MENU

£22



- Chicken Lollypops
Mini Cheese Naan
Chips
Chocolate Banana
& Vanilla Ice Cream

Private Dining at
Chutney Mary

Our managers would be happy to assist if you
Would like to view the 2 private rooms, or to
know more about parties or a celebration

Every effort is made to avoid cross-contamination, but regretfully we cannot guarantee food & drinks are allergen-free.
Food Allergies & Intolerances: Please scan this QR code or ask one of our staff.

Service charge of 15% is added to your total bill, of which 50% is discretionary & 50% is fixed .

