

indian affair

Bottomless Brunch

Fri-Sun 12-3pm

£35pp

Drinks

House Beer

Aperol Spritz

Mango Bellini

Prosecco

Pomegranate Spritz

Gulaabo

Platters

Choose one platter per person

Vegetarian

Pudhina paneer tikka

Indian cheese cubes marinated in mint and yoghurt

Aloo tikki

Handmade spiced potato and pea patties

Malai kofta

Potato and paneer dumplings cooked in rich, silky tomato sauce

Plain basmati rice

Aloo tikki (ve)

Handmade spiced potato and pea patties

Hara bhara kebab (ve)

Potato, spinach and pea cutlets served with mint dip

Non-vegetarian

Fish pakoda

Fish fillets battered in homemade spice mix served with mint chutney

Tandoori chicken tikka

Succulent pieces of chicken in pickle and yoghurt marinade

Butter chicken

Charred chicken cooked in creamy tomato sauce seasoned with fenugreek

Plain basmati rice

Vegan

Chana masala (ve)

Chickpeas cooked in the traditional Delhi style

Plain basmati rice

Extra sides

All breads are freshly cooked in a clay oven tandoor

Naan	Garlic/Cheese/Peshwari Plain flour bread	5/6/6	Pilau rice Saffron basmati rice	4
Chips	Masala/Makhani Dilli daal makhani Black lentils, ginger and garlic, slow-cooked overnight finished with with cream and butter	4/5 6	Papad and chutney tray Indian crisps served with a trio of chutneys	5

T&Cs

Pre-booking is required. Only one drink per person at any one time. 18+ only. Please drink responsibly. Maximum 90 minutes per booking. Last drink orders will be 15 minutes before your booking is due to end.

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