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# BOTTOMLESS BRUNCH

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#### STARTER

The following options will be served for you all to share

Manchurian v/ve/g Vegetables Dumplings, Full Bodied Tangy Jus

Pav Bhaji Cannelloni v/g/d Fresh Garden Vegetables, Spiced Tomato Sauce, Clarified Butter, Five Rivers Pav Bhaji Masala

Crispy Corn Bhajiya v/ve/g Corn Dumplings, Spicy Karahi Chutney, Thai Red Chillies, Black Lava Salt

Tandoori Soya Tikka v/ve Fresh Soya Chunks, Five Rivers Signature Spices, Beetroot Chutney

### MAIN COURSE

The following dishes will be served for you all to share

Aloo Matar Gobi v/ve New Potatoes, Garden Peas, Florets of Cauliflower, Five Rivers Signature Spices

> Daal Bukhara v/p Brown Lentils, Kidney Beans, Cream, Simmered for 8 Hours

Khasta Besan Kofté v/d Spiced Gram Flour & Yogurt Kofté, Fresh Ginger, Cumin, Carrom Seeds

Karahi Paneer v/d Paneer, Onions, Garlic, Ginger, Green Chillies, Green Coriander

Main Course will be accompanied by

Steamed Basmati Rice v The Chef's Raita v/D Fresh Tandoori Naan v/D/G

#### 2 COURSES WITH

BOTTOMLESS PROSECCO OR MOCKTAILS

39

BOTTOMLESS

PINK PROSECCO OR LYCHEE MARTINI, CUCUMBER & ELDERFLOWER SPRITZ

45

BOTTOMLESS CHAMPAGNE

60

We understand the dangers to those with food allergies and intolerances, please note dishes that are marked with a (V) are vegetarian, (N) may contain nuts and/or traces of nuts, (D) contain dairy, (G) contain gluten, (E) contain egg, (VE) are vegan, (C) are crustaceans, (M) contain mustard. Whilst we take extreme caution to prevent cross-contraination, we cannot guarantee that any of our products are safe to consume for people with specific allergies as our entire menu is produced in the same kitchen. A discretionary 10% service charge will be added to your bill.