

Liquid
BRUNCH

Five
RIVERS
À LA CARTE

BRUNCH VEGETARIAN MENU

PLATED STARTERS

The following dishes will be served for all to share

PAPAD PYZ KI TIKKI V/G

Roast Poppadom, Caramelized Onions, Ajwain
Crushed Coriander Seeds, Fresh Chillies

TAWA TIKKI D/V/G

Tawa Tikki, Aromatic Chickpeas
Sweet Yoghurt, Tamarind Sauce

CRISPY CORN BHAIYA V/VE/G

Corn Dumplings, Spicy Karahi Chutney, Thai Red
Chillies, Black Lava Sea Salt

CHILLI PANEER V/D/G

Indo-Oriental Paneer, Dark Soya Sauce
Green Chillies, Mixed Peppers

MANCHURIAN V/VE/G

Vegetables Dumplings
Full Bodied Tangy Jus

ONION BHAJEE V/VE

Crispy Onions, Five Rivers Signature Spices
Pakora Chutney

COCKTAILS

GLAMOUR MARTINI

Vanilla Vodka, Passion Fruit Liqueur,
Lime Juice, Pineapple Juice

BLACK RASPBERRY & RED BERRY SLING

Red Berry Ciroc Vodka, Chambord
Raspberry Puree, Lemon, Cranberry Juice

APEROL SPRITZER

Aperol, Prosecco, Soda

MOCKTAILS

SWEET PASSION

Passion Fruit Puree, Caramel Syrup
Pineapple Juice, Lemonade

WILD FRAISE

Strawberry Puree, Cranberry Juice
Pineapple Juice, Lemonade

BEVERAGE PACKAGE

PROSECCO OR NON-ALCOHOLIC ALTERNATIVE

39.00 per person

OR

CHOICE OF COCKTAILS, MOCKTAILS OR BOTTLED BEER

49.00 per person

Allergy Information:

We understand the dangers to those with food allergies and intolerances, please note dishes that are marked with a (V) are vegetarian, (VE) are vegan, (N) may contain nuts and/or traces of nuts, (D) contain dairy, (G) contain gluten, (E) contain egg, (C) are crustaceans, (M) contain mustard. Whilst we take extreme caution to prevent cross-contamination, 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.