

BOTTOMLESS BRUNCH

LIGHT BITES

GUNPOWDER ALOO CHAAT v

CRISPY POTATO TIKKI TOPPED WITH FIERY GUNPOWDER SPICE, SWEET YOGHURT, CHUTNEYS AND FRESH HERBS FOR A BOLD TANGY FINISH.

SUNSET FETA TOAST v GF

TOASTED SOURDOUGH TOPPED WITH RED PEPPER HUMMUS, FRESH ROCKET, TOMATO, FETA, ONION, AND FINISHED WITH PESTO AND BALSAMIC DRESSING.

WINGS CREATIONS

BUFFALO | KOREAN | SALT & PEPPER | TANDOORI

OUR HOUSE-CRAFTED WINGS, FRESHLY COOKED AND PACKED WITH BOLD FLAVOUR, FINISHED IN OUR SIGNATURE SAUCES AND SEASONINGS.

GOL GOPPE VE

CRISPY FRIED BALLS (PURIS) FILLED WITH POTATOES AND CHICKPEAS, SERVED WITH TANGY MINT WATER.

TIKKA FUSION TACO

TENDER CHICKEN TIKKA WITH FRESH ONION, TOMATO, AVOCADO, AND MELTED CHEESE, FINISHED WITH SOUR CREAM, ALL TUCKED INTO OUR TAKE ON A CRISP, FLAVOUR-PACKED TACO.

HOUSE CRAFTS

SWEET HEAT HALLOUMI BAP v

A GOLDEN TOASTED BRIOCHE ROLL LOADED WITH GRILLED HALLOUMI, CARAMELISED ONIONS, ROASTED PEPPERS, MIXED LEAVES, AND SWEET CHILLI JAM.

RUSTIC VEG PANINI v GF

GRILLED ZUCCHINI AND TENDER ROASTED EGGPLANT LAYERED WITH SMOKY RED PEPPERS, CREAMY HUMMUS AND ZESTY BASIL PESTO, TOPPED WITH FETA CHEESE AND PEPPERY ROCKET LEAVES ON A TOASTED PANINI.

LOADED CHICKEN QUESADILLA GF

A GOLDEN-GRILLED TORTILLA FILLED WITH SPICED CHICKEN TIKKA, MELTED CHEESE, PEPPERS, ONIONS, AND FRESH SALAD, SERVED WITH SALSA AND COOLING SOUR CREAM.

BUTTERMILK STACK BURGER

MAYONNAISE | CHIPOTLE | BARBEQUE

A TOWERING CRISPY BUTTERMILK CHICKEN BURGER WITH MOLTEN CHEESE, RED SLAW, GHERKINS, ROCKET, STACKED IN A BRIOCHE BUN. SERVED WITH CLASSIC OR SPICED FRIES.

CHOLE BHATURE

2 FLUFFY FRIED BHATURE SERVED WITH RICH, SPICED PUNJABI CHICKPEA CURRY, FINISHED WITH DICED ONIONS AND FRESH CORIANDER.

EGGS ROYALE GF

POACHED EGGS SERVED ON TOASTED ENGLISH MUFFINS WITH A BED OF ROCKET, SMOKED SALMON FINISHED WITH A RICH HOLLANDAISE SAUCE.

DESSERTS

MANGO DELIGHT v

SILKY MANGO MOUSSE ON SOFT SPONGE, HIDING A MANGO AND PASSION FRUIT COMPOTE CENTRE, ENCASED IN A DELICATE WHITE CHOCOLATE SHELL.

ULTIMATE FUDGE BROWNIE v

A THICK, DENSE CHOCOLATE BROWNIE WITH A DEEP COCOA FLAVOUR, SERVED WARM WITH VANILLA ICÉ CREAM, FINISHED WITH CHOCOLATE DRIZZLE AND WHIPPED CREAM.

GULAB & VANILLA INDULGENCE v

2 WARM, SOFT GULAB JAMUN SERVED WITH SMOOTH VANILLA ICE CREAM, FINISHED WITH FRAGRANT ROSE SYRUP AND A CHOCOLATE DRIZZLE FOR A PERFECTLY BALANCED HOT-AND-COLD INDULGENCE.

PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY ALLERGIES (V) VEGETARIAN | (VE) VEGAN | (GF) GLUTEN FREE ON REQUEST STRICT ALLERGEN CONTROLS IN PLACE BUT CAN'T GUARANTEE OUR DISHES WILL BE ALLERGEN CONTAMINATION FREE.

MONDAY TO SUNDAY
FOOD TILL 3:30PM
BOTTOMLESS DRINKS TILL 5PM

OUR COURSES

2 COURSE MENU 34.95

CHOOSE FROM 1 LIGHT BITE AND 1 HOUSE CRAFT WITH UNLIMITED DRINKS

3 COURSE MENU 39.95

CHOOSE FROM 1 LIGHT BITE, 1 HOUSE CRAFT AND 1 DESSERT WITH UNLIMITED DRINKS

DRINKS SELECTION

WOO WOO

VODKA | PEACH SCHNAPPS | CRANBERRY | PASSIONFRUIT SYRUP | PINEAPPLE | FRESH LIME

ESPRESSO MARTINI

VODKA | KAHLÚA | DOUBLE ESPRESSO USING ORGANIC COLOMBIAN BEANS.

PASSIONFRUIT SPRITZ

PASSOÁ | PASSIONFRUIT | PROSECCO | SODA

HUGO SPRITZ

ST-GERMAIN | SODA | ELDERFLOWER | FRESH MINT | LIME PROSECCO

BERRY SPRITZ

CHAMBORD | FRESH BERRIES | BERRY SYRUPS | SODA | PROSECCO

APEROL SPRITZ

APEROL | PROSECCO | SODA | ORANGE

HOUSE WINE

WHITE | RED | ROSE

DRAFT BEER

STAROPRAMEN

BOTTLED BEER

NOAM | ASAHI

BOTTLED CIDER

OLD MOUT MANGO & PASSIONFRUIT | OLD MOUT BERRIES & CHERRIES | ASPHALL

SOFT DRINKS

COKE | COKE ZERO | LEMONADE | WATER | SPARKLING WATER

FRIES

CLASSIC FRIES VE 3.95

SPICED FRIES VE 4.45

SWEET POTATO FRIES VE 5.45

PARMESAN ZUCCHINI FRIES v 6.45

STREET STYLE OKRA VE 5.45

LOADED FRIES VE 7.95

CURLY FRIES VE 4.95

TERMS & CONDITIONS

90 MINUTES OF UNLIMITED DRINKS FROM FIRST DRINK SERVED

ONE DRINK AT A TIME PER PERSON

ALL GUESTS MUST PARTICIPATE IN BOTTOMLESS

LAST DRINKS SERVED 15 MINUTES BEFORE END

MANAGEMENT RESERVE THE RIGHT TO REFUSE SERVICE

DRINK RESPONSIBLY