

# Bazaar Sunday Brunch

Add on Bottomless Prosecco, Draft Beer, Mimosa or Mocktails for £29 or Champagne for £58 Noon to 4pm (last seating @ 3.45pm)

### **SNACKS & CHAATS**

Tandoori chicken chaat with red onion, green chilli, and coriander (gf) 8.00
Samosa Chaat: Punjabi vegetable samosa, curried white peas, medley of chutneys (v) 7.50
Mirchi Vada Chaat: Crisp fried Padrón peppers, tamarind, coriander chutney (v)(gf) 7.50
Copra Patties: Indore style crisp potato cakes filled with sweet and tangy coconut (v)(gf) 7.00
Watermelon Chaat: Pressed watermelon, popped amaranth seeds, masala cashew nut (vegan)(n) 8.50

#### FCCS

Bun Omelette: Masala omelette, folded and served on a home-baked brioche bun (v) 11.00

Bombay style scrambled eggs with turmeric and ginger, layered paratha (v) 10.00

Bangla Scotch Egg: Soft boiled egg wrapped with Bengali spiced vegetables, beetroot and raisin (v) 10.50

### **BAZAAR PLATES**

Dabeli: Cumin brioche filled with tangy peas and peanuts, chutneys (v)(n) 11.00
Double-cooked 'Koorg' style pork belly with curried yoghurt 14.50
Tawa fried masala pomfret, pickled radish, mango coconut chutney (gf) 12.00
Tandoori chicken breast soola with Rajasthani spices (gf) 12.00
Chole Bhature: Deep fried soft leavened bread with spiced chickpeas (df) 11.75

### **CURRIES & BIRYANIS**

Saag Paneer: Punjabi style paneer in spinach and garlic sauce (v)(gf) 15.75

Calcutta style boiled egg curry, kachumber salad (v) 12.00

Malabar boatman's kingfish curry, kokum berry and curry leaf (df)(gf) 18.50

Tandoori Chicken: Whole tandoori poussin with rich tomato fenugreek sauce (gf) 17.00

Robibarer Mangsho: Traditional Bengali style weekend special lamb curry (gf) 18.00

Lucknow style chicken biryani, burhani raita (gf) 17.50

Hyderabadi root vegetable biryani, burhani raita (v)(gf) 14.50

## SIDES

House black dal (v)(gf) 6.50 Stir-fried seasonal greens, garlic & cumin (vegan)(gf) 6.75 Rice: steamed or pilau 4.00 Garlic naan (v) 4.50 Roti (v) 4.00

## **DESSERTS**

Carrot and ginger toffee pudding, banana ice cream 7.25
Pistachio kulfi (n)(gf) 6.50
Shrikhand cheesecake, marinated berries 7.00
Ice cream or sorbet selection of the day (gf) 5.50

Prices include VAT at prevailing rate. Allergen information available on request. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen-trace free. Therefore, guests with any dietary restrictions or allergies are requested to inform wait staff upfront before placing your order and are advised to not share food with other guests on the table. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot.

## BAZAAR SUNDAY BRUNCH Terms & Conditions

Brunch will be available every Sunday from 2<sup>nd</sup> April.

We have a DJ in the house! - he will be playing in 2 sets of 90 minutes each.

1.5-hour dining period will be allocated to every booking that reserved the Bazaar Brunch & Bottomless feast.

Top ups or new drink orders will only be taken when the previous drink is finished.

Bottomless drinks can only be accommodated for groups of up to 8 people.

Last drink order will be taken 15 minutes prior to finishing.

For groups of 8 people and above, please refer to our group dining policy.

Any dietary requirements or requests must be pre-arranged at the time of booking.

Drinking to excess will not be permitted and participants are required to always drink responsibly (www.drinkaware.co.uk).

Alcohol will be served in accordance with guidelines and a proof of ID must be produced if requested.

Management reserves the right to withdraw this offer at any time and without prior notice and reserve the right to refuse serving alcohol to any participant at any time without notice.

All prices are inclusive of VAT.