Our bacon is supplied by Ramsay of Carluke.

Our pork sausages are from Maynard's Farm and our vegan sausages are from Symplicity.

All egg dishes are made with St Ewe Free Range Eggs.

If you have any food allergies or dietary requirements, please let us know.

(V) ... ... *Suitable for vegetarians*

(S) ... ... *Spicy*

Dishes marked (V) may contain eggs. We make every effort to avoid cross-contamination, but sadly can't guarantee dishes and drinks are allergen-free. For allergen and calorie information, simply scan the QR code.

An optional service charge of 12.5% will be added to your bill. Every penny of this goes to the team. (Service charge is entirely optional. If you feel the service is in any way lacking, you need only ask, and the charge will be removed.)

DISHOOM
BREAKFAST FEAST

Available until 11.30am

You will be served a bowl of Fruit & Yoghurt to start. Please then choose your preferred hot drink, juice (or shot) and breakfast option.

HOT DRINKS

Kindly let us know if you prefer oat milk.

HOUSE CHAI
All things nice: warming comfort and satisfying spice.

CHOCOLATE CHAI
A charming couplet of dark chocolate and spicy chai.

BREAKFAST ASSAM (POT)
Assam is the most well-liked tea-leaf in India. Malty, brisk and bright.

DARJEELING GREEN TEA (POT)
The finest tea grown organically on the rolling hills of the Darjeeling region. Gentle in fragrance, unmatched in prestige.

FRESH MINT TEA (POT)
A spearmint steeper to cleanse the palate.

GINGER, LEMON & HONEY TEA (POT)
Fresh vigour and increased joie-de-vivre.

GUEST BREW
Consult your server about our finest grade guest filter coffees – hot or iced.

BABA'S COFFEE: DISHOOM x ALLPRESS
Arabica beans from a single forest estate on the misty hilltops of Chikmagalur in Karnataka – where Sufi mystic, Baba Budan, sowed the smuggled seeds of India's first coffee in 1670. Mingled with Brazilian Minas. Smooth notes of milk chocolate, orange and jaggery.

Espresso: Single / Double

Cappuccino / Caffelatte / Flat White

HALDI DOODH
Turmeric, black pepper and jaggery frothed milk. Nani's golden remedy.

FRESH JUICE & SHOTS

Freshly Squeezed Orange Juice

Freshly Squeezed Ruby-Red Grapefruit Juice

Ginger Shot

Turmeric Shot

TO START

FRUIT & YOGHURT
Fresh seasonal fruits topped with creamy yoghurt infused with fresh vanilla pod. Choose from dairy yoghurt drizzled with starflower honey, or coconut yoghurt. (V)

Choose from:–

DISHOOM NAAN ROLLS

Each naan is freshly baked – by hand, and to order – in the tandoor. It is then graced with a little cream cheese, tomato-chilli jam and fresh coriander leaves, and wrapped around one of these first-rate fillings. (Request a little chopped green chilli on the side for more zing in your roll.)

BACON NAAN ROLL
Ramsay of Carluke's smoked streaky bacon is matured in the traditional Ayrshire way and then smoked over applewood and beechwood chips. A Dishoom signature dish, and deserving of all its accolades.

SAUSAGE NAAN ROLL
Shropshire pork sausages, warmly spiced with cracked black pepper. Each sausage is finished by hand in the old-fashioned way.

NEW VEG. SAUSAGE & EGG NAAN ROLL*
Cleverly fermented crispy-smashed veggie sausage with best umami spicing, developed with Chef Neil Rankin. Runny-yolked eggs, for good measure. (V)
**Vegan option available, cooked in the same tandoor as naans made with eggs and dairy*

EGG NAAN ROLL
Two fried Cornish free-range eggs with saffron-orange, runny yolks. Warm and most gratifying. (V)

WRESTLER'S NAAN ROLL (+£2.00)
Named for Koolar & Co.'s wrestler-sized portions. Smoked streaky bacon, peppery pork sausages and runny-yolked egg. Grapple with it.

BACON & EGG NAAN ROLL

SAUSAGE & EGG NAAN ROLL

or

COOKED BREAKFAST

AKURI
An Irani café staple. Three eggs, spiced, scrambled and piled up richly alongside plump, home-made buns and served with grilled tomato. (V) (S)
Do ask your server if you require gluten-free bread.