

# Mrs. Patel's Sunday Brunch

## STARTERS

- goan vindaloo sausage:** house-made berkshire pork chorizo, mrs. patel's special vindaloo masala *six*
- papadam plate:** flame roasted lentil chips, fresh mint and coriander chutneys *four*
- dahi vada:** lentil dumplings, seasoned yogurt, tamarind chutney finish *five*
- salad:** mixed field greens, orange and ginger dressing *five*

## MAINS

- grains** *ten*
- idli sambar:** steamed fermented rice cakes, yellow lentil broth
- punjabi dhalia:** cracked wheat porridge
- masala dosa:** fermented rice and lentil crepe, spiced potatoes
- upma:** savoury seasoned cream of wheat, south indian spiced raita
- rajma and rice:** seasoned kidney beans, slow-cooked, traditionally seasoned
- poori and channa masala:** chick peas, ginger, green chillies, tomato and spices

## eggs *eleven*

- egg curry and rice:** Mrs. Patel's famous egg and potato curry
- punjabi omelette and parantha:** tomatoes, green chillies, onions
- aanda chicken bhurjee and parantha:** scrambled eggs with spiced chicken

## savoury breads *ten*

- masala aaloo parantha:** whole wheat, spiced potato stuffing

## EXTRAS

- rice:** aged basmati, steamed, light cumin seasoning *two*
- parantha:** whole wheat flour, pan-fried *three*
- poori:** whole wheat flour, fried to a puff *three*
- coconut chutney:** home-made, coconut, mustard seeds, red chillies *two*
- coriander chutney:** home-made, coriander, green chillies *two*

**nut allergy warning:** please note that any food item that we prepare may contain nuts or trace amounts of nuts

15% gratuity will be added to parties of 6 or more

taxes extra