



## Sunday Bottomless Brunch

Unlimited Fiery Bloody Mary's and Prosecco

Choose 1 starter & 1 Sunday Special or King Thali £30 per head  
(12.30 - 4.30pm only. 2 hour slot per table)

### Starters & Street Snacks

#### King Prawn & Squid Pakoras 🍷

Crispy seafood fritters with curry leaf, ginger, chilli  
with zingy lemon and herb chutney

#### Mussel Rasam Vada 🍷🍷

West country mussels steamed in a Tamil, pepper broth  
served with lentil doughnut

#### Gobi 65 🍷

Chennai streetfood with cauliflower florets in crispy spiced coating with spring  
onion, curry leaf & CP Ketchup & Curry leaf Mayo

#### Pani Puri (VG) 🍷

Crispy puri shells with potato & chickpea salad, spiced tamarind water & chilli –  
Indias favourite street snack

#### Onion, shallot & Curry leaf Pakora (VG) 🍷

Crispy onion fritters with spiced mango chutney

### Sunday Grills & Specials

#### Whole Crispy Pork Belly Vindaloo 🍷🍷🍷

Crispy pork belly pieces rolled in a fiery hot and sour Goan gravy served with  
steamed rice and cooling riatta

#### Sigri Surf & Turf 🍷🍷

Sambhal butter king prawns, Masala Lamb chop, red chicken tikka, chicken  
pepper seekh, smoked aubergine crush, mango chutney, Cachumber riatta &  
coriander cumin naan

#### Sigri Whole Baked Seabream 🍷

Whole fresh seabream marinated in yellow spice, ginger, green chilli,  
cooked on Sigri grill and baked In banana leaf served  
with a spiced coconut gravy and lemon rice

#### Forrest Mushroom Biryani 🍷

Forrest mushrooms cooked with extra long aged basmati rice, crispy onions,  
coriander & spice served with a mild and fragrant korma gravy, pickle & salad

🍷 Heat (VG) Vegan (V) Vegetarian

Food items may contain traces of nuts

Please clearly communicate any allergies or dietary requirements

Food is cooked to order so please be prepared for a possible delay during busy periods







## King Thalís

Experience a feast of many small dishes offering a real taste of India.  
All King Thalís served with rice, chapatti, dal of the day, rasam, raita, pickle,  
chutney & poppadum, snacks and a sweet

### **Punjabi Aubergine Curry (VG) (Peanuts) 🌶️🌶️**

Aubergine curry with tamarind, coconut, peanuts and tempered pickling spices.

### **Mutton Laal Mas 🌶️🌶️**

Fiery Rajasthani mutton curry with warm spices, ginger, garlic and red chill

### **Old Delhi Tandoori Butter Chicken 🌶️**

Fresh tandoori chicken pieces finished in a classic buttery tomato base gravy  
finished with garam masala & crushed methi

### **Cod Moilly 🌶️**

Fresh cod filet simmered in a fragrant spiced coconut sauce

### **Assamese Village Chicken Curry 🌶️🌶️**

Home style village chicken curry savoury and warming

### **Sambhar Vegetable Curry (VG) 🌶️**

Classic South Indian dal based curry with drumstick, shallot, courgettes,  
tomatoes

### **Paneer Jalfrezi (V) 🌶️🌶️**

Indian buffalo milk cheese in a tomato, onion pepper gravy with onions, peppers,  
chilli and crushed

### **Butter, Garlic or Peshwari Naan (1 supp)**

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**A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL**

