

# Brunch Menu



Served Sunday  
10:00am - 3:00pm

# Traditional Indian Breakfast



## Dosa

A traditional South Indian pancake made from rice and lentil batter, fermented overnight. Our Dosas are served with spiced lentil broth – sambar, roasted tomato chutney and coconut chutney.

<b>MASALA DOSA (V)</b> Filled with potato masala and curry leaves - can also be served as a vegan option. <i>(Allergens: Dairy, Mustard)</i>	7.95
<b>SPICY EGG DOSA</b> Dosa served with a coating of spiced egg. <i>(Allergens: Dairy, Egg, Mustard)</i>	8.95
<b>KEEMA DOSA</b> Dosa served with a filling of spicy curried minced lamb. – <i>Optional extra with fried egg or poached egg on top</i> <i>(Allergens: Dairy, Mustard)</i>	8.95

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## Signature Breakfast



<b>ROYALE BOMBAY (SMOKED SALMON KULCHA)</b> Indian flat-bread filled with cream cheese, chives and smoked salmon (freshly baked in an earthen clay oven), garnished with cream cheese and smoked salmon on top. – <i>Optional extra with poached egg and hollandaise sauce on top</i> <i>(Allergens: Dairy, Egg, Fish, Gluten)</i>	10.95
<b>FLORENTINE BOMBAY (SPINACH &amp; GOATS' CHEESE KULCHA) (V)</b> Indian flat-bread stuffed with spinach and goats' cheese (freshly baked in an earthen clay oven), garnished with cream cheese and chives on top. Can also be served as a vegetarian option. – <i>Optional extra with poached egg and hollandaise sauce on top</i> <i>(Allergens: Dairy, Egg, Gluten)</i>	10.95
<b>KEEMA PAV WITH POACHED EGG</b> Spicy minced lamb served with a crusty bread roll and aubergine raita - the quintessential dish in Indian cafés and street food stalls across India. <i>(Allergens: Dairy, Egg, Gluten)</i>	11.45
<b>AVOCADO CHICKPEA PAVMASALA (V)</b> Spiced chickpeas served with crusty bread roll and roasted aubergine raita. – <i>Optional extra with fried egg or poached egg on top</i> <i>(Allergens: Dairy, Gluten)</i>	8.95
<b>MASALA OMELETTE NAANWICH</b> NAANWICH, 'Naanwich' naan-bread sandwich with masala omelette and salad leaves, perfect for breakfast. Served with spicy tomato chutney and freshly made mustard mayo sauce. <i>(Allergens: Dairy, Egg, Gluten, Mustard)</i>	8.95

# Anglo Indian Breakfast



<b>MASALA OMELETTE</b>	7.95
An Indian style spiced omelette, with onion, tomato, chilli & coriander, served with buttered toasted bap and tomato chutney.	
– <i>Optional extra with cheese</i>	
– <i>Optional side dish with spicy beans</i>	
<i>(Allergens: Dairy, Egg, Gluten)</i>	
<b>BACON &amp; EGG NAAN</b>	8.95
Fried, free-range egg (runny yolks) and bacon in an Indian flat-bread (freshly baked in an earthen clay oven) with spicy tomato chutney.	
– <i>Brown wholemeal bread option available on request</i>	
– <i>Optional side dish with spicy beans</i>	
<i>(Allergens: Dairy, Egg, Gluten, Sulphites)</i>	
<b>SAUSAGE &amp; EGG NAAN</b>	8.95
Pork sausage and fried free-range egg (runny yolks) in an Indian flat-bread (freshly baked in an earthen clay oven) with spicy tomato chutney.	
– <i>Brown wholemeal bread option available on request</i>	
– <i>Optional side dish with spicy beans</i>	
<i>(Allergens: Dairy, Egg, Gluten, Sulphites)</i>	
<b>GRAND BOMBAY</b>	13.95
The 'Traditional' full English breakfast includes fried, poached or scrambled eggs, bacon, grilled cherry tomatoes, sausages, black pudding, spicy beans and spinach with goats cheese. Served with sourdough and brown wholemeal bread, tomato chutney, and homemade brown sauce.	
<i>(Allergens: Dairy, Egg, Sulphites, Gluten)</i>	
<b>NUTELLA NAAN (V)</b>	6.95
Warm hazelnut chocolate spread on top of Indian whole-wheat flat-bread (freshly baked in an earthen clay oven) with strawberries and bananas.	
<i>(Allergens: Dairy, Nuts, Gluten)</i>	
<b>GRANOLA WITH FRESH FRUIT SALAD AND YOGHURT (V)</b>	6.95
Luxurious oat granola, hand-made pecan pieces, crispy coconut and a sprinkling of cinnamon, with seasonal fresh fruit salad and Greek yoghurt. Simply moreish ingredients and high in fibre.	
<i>(Allergens: Dairy, Nuts)</i>	
<b>CHOCOLATE BROWNIE</b>	3.95
Home baked brownies, using the finest quality Belgian chocolate with no nuts.	
<i>(Allergens: Dairy, Egg, Gluten)</i>	
<b>FRESH FRUIT SALAD (V)</b>	4.95
Seasonal fruit salad. – <i>Optional extra with Greek yoghurt</i>	
<i>(Allergens: None)</i>	

# Sides



SPICY BEANS (V) <i>(Allergens: None)</i>	3.00
AVOCADO SALAD (V) <i>(Allergens: None)</i>	4.00
ROASTED AUBERGINE RAITA (V) <i>(Allergens: Dairy)</i>	4.00
SPINACH & GOAT'S CHEESE (V) <i>(Allergens: Dairy)</i>	3.50
2 PORK SAUSAGES <i>(Allergens: Gluten, Sulphites)</i>	3.95
2 BACON RASHERS <i>(Allergens: Sulphites)</i>	2.45
2 FRIED, POACHED OR SCRAMBLED FREE-RANGE EGGS <i>(Allergens: None)</i>	3.95
BLACK PUDDING <i>(Allergens: None)</i>	2.25
SOURDOUGH BREAD (WITH BUTTER) (V) <i>(Allergens: Dairy, Gluten)</i>	1.50

## Vegan Breakfast



MASALA DOSA Filled with mashed potatoes and curry leaves. <i>(Allergens: Mustard)</i>	7.95
AVOCADO CHICKPEA PAV MASALA Spiced chickpeas served with avocado and crusty bread roll. <i>(Allergens: Gluten)</i>	8.95
FRESH FRUIT SALAD Seasonal fruit salad. <i>(Allergens: None)</i>	4.95

# Breakfast Drinks



## Lassi & Smoothies

<b>MANGO LASSI</b>	6.95
Lassi (blended yogurt drink), refreshing, pro-biotic drink - perfect for the morning. <i>(Allergens: Dairy)</i>	
<b>BOMBAY AVOCADO SMOOTHIE</b>	6.95
Fresh avocado blended with Greek yogurt, organic matcha, milk and honey. <i>(Allergens: Dairy)</i>	
<b>BOMBAY STRAWBERRY &amp; BANANA SMOOTHIE</b>	6.95
Fresh strawberries and banana blended with Greek yogurt, strawberry puree and milk. <i>(Allergens: Dairy)</i>	

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## Morning Cocktails

Make the day an extra special celebration with our morning cocktails.  
Our bar team will welcome your classic cocktails on request. Feel free to ask.

<b>CARIBBEAN SUNRISE</b>	10.95
Malibu Coconut Rum, Bacardi White Rum, pineapple juice, lime juice, fresh mint, fresh ginger and cinnamon syrup.	
<b>BLOODY MARY</b>	9.95
Premium Vodka, tomato juice, Worcestershire sauce, Tabasco, fresh lime juice, salt and pepper.	
<b>ESPRESSO MARTINI</b>	10.95
Freshly brewed Espresso, Vodka and Coffee Liqueur.	
<b>TERRY'S ORANGE</b>	7.95
Tia Maria, fresh orange juice and caramel syrup.	

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## Morning Mocktails

<b>PLANTER'S PUNCH</b>	6.00
Pineapple juice, lime juice, fresh mint, fresh ginger and cinnamon syrup.	
<b>VIRGIN MARY</b>	5.50
Fresh tomato juice, Worcestershire sauce, Tabasco, fresh lime juice, salt and pepper.	

