



PONSBOURNE

ESTD 1876

Bottomless Brunch

Tuesday - Friday
12PM - 4PM
2HR SLOT PER SITTING

Select one dish per person from Starters, Mains & Dessert section

3 Courses & Unlimited Prosecco, House Wine & Draft Beer
£50 per person

3 Courses & Unlimited Champagne, House Wine & Draft Beer
£70 per person

All mains served with butter naan, pilau rice, salad & rita.

STARTERS

VEGETARIAN STARTERS

PUNJABI SAMOSA ANARDANA AND CHOLE CHAAT

Crispy fried potato and peas filled samosa topped with pindi chole masala, finished with creamy yoghurt, mint chutney, tamarind chutney and pomegranate.

CASSAVA CHIPS (SERVED 2 WAYS)

Szechuan-crispy fried cassava tossed with fresh bell peppers and spicy Szechuan sauce.

Dry chilli garlic-crispy fried cassava tossed in chilli garlic powder and lemon juice.

MASALA CHILLI CHIPS

Straight cut potato chips deep fried and tossed with Chefs special Indo Chinese sauces.

TANDOORI BROCCOLI

Broccoli florets marinated with yoghurt, matured cheddar, carom seeds and Indian tandoori spices, cooked in clay oven.

TANDOORI PANEER TIKKA

Indian soft cottage cheese marinated with a blend of the finest Indian tandoori marinade, cooked in clay oven.

SOYA GARLIC CHILLI PANEER

Cottage cheese tossed in Indo Chinese style sauce, served with fresh chopped spring onion.

NON VEGETARIAN STARTERS

ACHARI CHICKEN TIKKA ANGARA

Pungent tandoori marinated pieces of succulent chicken cooked in clay oven.

TANDOORI CHICKEN NIBLET

Chicken niblets marinated with our special tandoori masala chargrilled in clay oven.

SOYA GARLIC CHILLI CHICKEN

Thigh pieces of chicken, crispy fried and tossed in Indo Chinese sauce.

LAMB SHEEKH KEBABS

Lamb mince blended with Indian spices fresh mint and coriander rolled on sheek. Cooked in clay oven served with mint sauce.

LAMB CHILLI PEPPER FRY

Traditional South Indian dry preparation of spring lamb with blend of Chettinad spices, crushed pepper and coconut, tempered with mustard seeds and whole red chilli.

CHILLI GARLIC PRAWNS

Crispy fried prawns tossed in oriental style sauce.

MAIN COURSE

NON VEGETARIAN MAINS

KASHMIRI LAMB ROGANJOSH

Spring lamb boti cooked in onion tomato gravy, Indian spices and finished with fresh coriander.

SAAG SOYA LEAVES GHOST

Semi dry preparation of lamb with chopped spinach and fresh dil leaves.

CHICKEN TIKKA LABADAR

Chicken tikka stewed in tomato and onion gravy, finished with cream butter, dry fenugreek and coriander.

MURG TIKKA MAKHNI

Chicken tikka cooked in special makhni sauce finished with cream, dry fenugreek leaves and fresh coriander.

METHI MURG

Semi dry preparation of chicken with fresh fenugreek leaves, onion and tomato masala finished with fresh coriander.

CHICKEN CHETTINAD

A South Indian preparation of special chicken curry with Chettinad spices finished with coconut milk and tempered with mustard, curry leaves and red chillies.

COASTAL SEA BASS CURRY

Kerala all time favourite sea bass fillet simmered in gravy made of onion, tomato and coconut milk-tempered with mustard seeds, curry leaves and whole red chilli.

VEGETARIAN MAINS

PANEER KI KURCHAN

Julliene cottage cheese and bell peppers tossed in Indian gravy.

PANEER MAKHNI

Cubes of cottage cheese cooked with tomato and finished with cream and butter. One of all time vegetarian favourites.

PALAK PANEER

Lightly Indian spiced cubes of paneer and spinach cooked together.

MAKAI PALAK SABJEE

Sweet corn and spinach cooked and tossed together with ultimate combination of spices and preparation.

DHINGRI DOLMA

Button mushroom and peas cooked together with Chefs special onion tomato gravy finished with fresh cream and coriander.

SOYA CHAAP CURRY

Soya chunks cooked with tomatoes, ginger, garlic with delicate Indian spices.

BHINDI HARA PYAZA

Okra and spring onion cooked with onion tomato gravy.

ALOO JEERA

Dry preparation of potato and cumin seeds.

ALOO METHI MASALA

Baby new potato with fresh fenugreek leaves.

LASOONI DAL TADKA

Mixture of three lentil moong, masoor and toor slow cooked tempered with cumin seeds, garlic, whole red chilli and finished with fresh chopped coriander and clarified butter.

DAL MAKHNI

Black urad and rajma beans slow cooked together and cooked with Indian spices finished with cream and clarified butter.

DESSERTS

ROSE PETAL TIRAMISU

Classical tiramisu modified in Indian rose flavours, with raspberry jelly.

JAMOON & LEMON TART

Tart filled with lemon curd and deep fried milk dumpling.

BLACK FOREST GATEAUX

Deconstructed black forest gateau with 70% chocolate mousse, maraschino cherry, cherry gel, cardamom creme.

MATKA KULFI

Traditional style home made sweetened reduced milk ice cream.