

SMALL PLATES

Trio of Dosa

Aloo Masala | 14 
Duck Chettinad | 19

Akuri Truffle Naan | 14

Indian Spiced Scrambled Eggs,
Tellicherry Pepper, Truffle Oil

Samosa Papdi Chaat | 16

Punjabi Vegetable Samosa,
Wheat Crisp, Sev, Mint Chutney

Raj Kachori | 18

Spiced Potatoes, Sprouts,
Pomegranate, Tamarind Chutney

Rarah Keema Pao | 22

Spiced Lamb Mince
& Onion Salad

Tangra Chilli Chicken | 16

Corn-Fed Chicken, Padron Chilli,
Spring Onion, Kokum, Soy

Adipoli Prawns | 19

Pink Prawns, Garlic, Curry Leaves,
Fresh Turmeric

TANDOOR

Chilgoza Malai Broccoli | 18

Charred Broccoli, Tomato Dust,
Cheese

Paneer Tikka Mushroom | 21

Homemade Cottage Cheese,
Seasonal Mushroom, Pickle

Tandoori Chicken | 30

Spiced Yoghurt, Malt Vinegar,
Black Salt, Homemade Chaat Masala

Malai Chicken Tikka | 26

Yoghurt, Cheese, Mace,
Green Cardamom

Achari Lamb Chops | 51

Cornwall Lamb, Pickling Spices,
Pickled Onion

Recheado Fish Tikka | 28

Stone Bass, Goan Spices,
Fried Onion, Chilli Paste

BB's Tandoor Platter | 49

Tandoori Prawns, Achari Lamb Chop,
Tandoori Chicken, Paneer Tikka

|||||| FESTIVE SPECIALS |||

Bustling Sharing Platter | 29

Aloo Tikki Chaat , Gunpowder Chicken Nuggets & Adipoli Prawns

Kashmiri Rogan Josh | 39

Slow-Cooked Hampshire Lamb Leg, Kashmiri Chillies & Black Cumin.
Served with Saffron Rice & Masala Potatoes

BB's Festive Punch | 32 (Serves 2)

Our House Blend of Festive Punch, Served in a 500ml Pitcher
Made with Patron Silver Tequila, Grapefruit Juice,
Pomegranate Juice, Lime & Sugar

FEAST OF BOMBAY

|||||| £88pp | Wine Pairing £38 |||

(Minimum 2 People)

SMALL PLATTER

Aloo Tikki Chaat

Crispy Potato Patties, Dried Peas, Honey Yoghurt

Gunpowder Chicken Nuggets

Coconut & Coriander Chutney

Adipoli Prawns

Pink Prawns, Garlic, Curry Leaves, Fresh Turmeric

Gewurztraminer Estate Reserve, Morande, Chile

BB'S TANDOOR TRIO

Vegetarian

Paneer Tikka Sunheri, Tandoori Bharwan Mushroom,
Subzi Mewa Seekh

or

Non-Vegetarian

Cafreal Turkey Tikka, Adraki Lamb Chop,
Chicken Seekh Gilafi

Primitivo, Trastullo, Puglia, Italy

MAINS

(Any one of your choice)

Paneer Lababdar

Homemade Cottage Cheese, Tomatoes, Ginger,
Chillies, Fenugreek

Awadhi Murgh Biryani

Suffolk Chicken, Basmati Rice, Lucknowi Spices,
Fresh Coriander

Mughlai Lamb Korma

Braised Lamb, Poppy Seeds, Chironji,
Cashews, Yoghurt

Served with Bhindi Aloo, Dabba Dal,
Steamed Rice or Assorted Bread Basket

Pinot Noir, Lawson's Dry Hills, Marlborough, New Zealand

DESSERT

Warm Cinnamon Pudding

Vanilla Ice Cream, Toffee Mango Sauce
LBV, Port Ferreira, Douro, Portugal

Last order by 1:45pm (Lunch) 9:45pm (Dinner) and 8:45pm (Sunday).

||||  Vegetarian. Please speak to your server for any allergens information. |||

Dishes may contain traces of allergens/nuts despite our persistent efforts. All prices include VAT.

A discretionary service charge of 2.5% and a £3pp cover charge will be added to your bill.

BIRYANIS

Dum Tarkari Biryani | 29 
Seasonal Vegetables,
Basmati Rice, Fried Onion

Awadhi Murgh Biryani | 32
Suffolk Chicken, Basmati Rice,
Lucknowi Spices, Fresh Coriander

Dum Lamb Biryani | 39
Slow Cooked Lamb,
Basmati Rice, Mint, Boiled Egg

SIDES

Punjabi Chole | 13 
Slow Cooked Chickpeas, Dried Mango,
Pomegranate Seeds, Black Salt

Urlai Roast | 10 
Spiced Baby Potatoes,
Black Stone Flower, Shallots, Peppers

Lasooni Palak | 10 
Baby Spinach, Whole Spices,
Fresh Chilli, Garlic

Dabba Dal | 11 
Overnight Cooked Black Lentils,
Butter, Fenugreek

Dal Panchmel | 11 
Jewels of Five Lentils, Tomato,
Ginger, Cumin

CURRIES

Chole Bhature | 32 
Slow Cooked Chickpeas, Pickle,
Dried Mango, Deep Fried Bread
(Served During Lunch Only)

Paneer Butter Masala | 26 
Charred Cottage Cheese,
Tomatoes, Fenugreek

Palak Malai Kofta | 24 
Seasonal Winter Vegetables, Leafy
Spinach, Cashew & Brown Onion Sauce

Kapurchala Baingan Bharta | 20 
Char-grilled Aubergine, Cloves,
Chilli Spices

Kerala Fish Curry | 29
Atlantic Cod, Tomato, Green Chillies,
Coconut, Curry Leaves

Junglee Maas | 37
Hampshire Mutton,
Dried Red Chilli, Clarified Butter

Bombay Prawn Masala | 31
Shallots, Kodumpuli,
Curry Leaves, Coconut

Tawa Crab | 39
Devon Crab Meat, Chilli,
Tomato, White Onion

Malabar Lamb Curry | 34
Dried Chilli, Peppercorn,
Coconut Milk

Chicken Tikka Makhani | 35
Charred Chicken, Fenugreek,
Creamy Tomato Sauce

Madras Chicken Curry | 31
Southern Spices, Coconut Milk

ACCOMPANIMENTS

Poppadom Basket | 6.5 

Dosa | 8.5 
Plain / Podi

Malabar Paratha | 9 

Roomali Roti | 9

Peshawari Naan | 11

Tandoori Roti | 7 

Naan | 6.5
Plain / Butter / Garlic

Bread Basket | 15

Garlic & Spinach Raita | 6 

Jeera Pulao | 6.5 

Steamed Basmati Rice | 5.5

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COCKTAIL HOUR

Monday - Thursday
5:30pm - 7:00pm

All Cocktails £9

100 TAMBA

Hapusa Gin, Indian Tonic,
Orange Bitters

MADFOX

Hapusa Gin, Indian Tonic,
Grapefruit Bitters

FIRE & SNOW

Tequila, Aperol, Jalapeño,
Vanilla Extract, Chilli

INCOGNITO

Dark Rum, Pineapple Juice,
Ginger Beer, Activated Charcoal

BOMBAY SPICE

Whisky, Spiced Rum, Red Port Wine,
Angostura Bitters, Orange Bitters

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BUSTLERS

BB's FESTIVE PUNCH | 32

Our House Blend of Festive Punch, Served in a 500ml Pitcher.

Made with Patron Silver Tequila, Grapefruit Juice,
Pomegranate Juice, Lime & Sugar

BLUEBERRY MOJITO | 12

Rum, Blueberries, Monin Syrup, Mint, Lemon

ROSE APERITIF | 12

Rose Wine, Rose Syrup, Lemon, Soda

COCONUT TODDY FIZZ | 12

Coconut Water, Dry Vermouth,
Palm Sugar Syrup, Soda

THE MADDIX | 13

Hapusa Gin, Campari, Fresh Strawberry, Ginger Beer

PEARL OF BOMBAY | 14

Absolute Vodka, Passion Fruit Chutney,
Passion Fruit Juice, Edible Pearls

OLD GOLD FASHIONED | 15

Roasted Pecan Infused Bourbon Whiskey,
Charred Barrel Aged, Homemade Spiced Bitters

COLABA CRUSH | 12

Rum, Passionfruit Syrup, Lime, Mint, Soda

INCOGNITO | 13

Rum, Pineapple Juice, Ginger Beer,
Activated Charcoal

FIRE & SNOW | 14

El Tequileño, Aperol, Jalapeño, Vanilla Extract, Chilli

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and a £3pp cover charge will be added to your bill.

SOMMELIER SELECTION

SERVED BY CORAVIN

The Coravin wine preservation system is designed to pour wine without removing the cork, so wine always tastes like it has just been opened.

CHAMPAGNE (125ML)

NV	Ruinart 'Blanc de Blanc' Brut, <i>Reims</i>	26
NV	Laurent-Perrier 'Cuveé Rosé', <i>Tours-Sur-Marne</i>	24

WHITE WINE (125ML)

2022	Chassagne-Montrachet 'Les Pierres', <i>D. J & J-M Pillot, Cote de Beaune, Burgundy</i>	26
2021	Riesling Kabinett 'Hattenheim Schiitzenhaus', <i>Balthasar Ress, Rheingau</i>	19

RED WINE (125ML)

2019	Nuits-St-Georges Vieilles Vignes, <i>Alain Michelot Cote de Nuits, Burgundy</i>	24
2018	Brunello di Montalcino, <i>Castello Tricerchi, Toscana</i>	22
2018	Cabernet Sauvignon, Buena Vista Winery, <i>Napa, USA</i>	20

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BEVERAGES



NON ALCOHOLIC COCKTAILS

Berry Boost	8.50
<i>Guava, Mixed Berries, Lime</i>	
All Day Long	8.50
<i>Passion Fruit, Mango Juice, Lime Juice, Sugar Syrup</i>	
Stax	8.50
<i>Lychee, Passion Fruit, Grenadine</i>	
Mint Chaas	8.50
<i>Yoghurt, Coriander, Ginger, Mint, Salt , Chilli, Roasted Cumin</i>	
Lassi	8.50
<i>Mango / Sweet / Plain</i>	

BOTTLED BEER

Cobra	8
White Rhino Pale Ale	8

SINGLE MALT WHISKY

	50ml
Glenmorangie Original, <i>Scotland</i>	18.00
Dalmore 15, <i>Scotland</i>	19.00
Laphroaig 10 , <i>Scotland</i>	18.00
Amrut, <i>India</i>	21.00
Lagavulin 16, <i>Scotland</i>	21.00
Oban 14, <i>Scotland</i>	21.00
Hibiki Harmony, <i>Japan</i>	24.00
Glenfiddich 18, <i>Scotland</i>	30.00
Glenmorangie Signet, <i>Scotland</i>	58.00
Macallan 18, <i>Scotland</i>	61.00

BLENDED WHISKY

Jack Daniel's, <i>USA</i>	16.00
Bulleit Rye, <i>USA</i>	16.00
Maker's Mark, <i>USA</i>	16.00
Jameson, <i>Ireland</i>	17.00
Rebel Yell Rye, <i>USA</i>	17.00
Johnnie Walker Black Label, <i>Scotland</i>	19.00
Woodford Reserve, <i>USA</i>	17.00
Rebel Yell Bourbon, <i>USA</i>	17.00
Chivas 12, <i>Scotland</i>	18.00
Chivas 18, <i>Scotland</i>	28.00
Royal Salute 21, <i>Scotland</i>	48.00
Johnnie Walker Blue Label, <i>Scotland</i>	60.00

A discretionary service charge of 2.5% and a £3pp cover charge will be added to your bill.

Spirits are also available in 25ml measures.

VODKA

	50ml
Absolute Blue	18.00
Absolute Elyx	18.00
Ketel One Citron	18.00
Ketel One	18.00
Konik's Tail	17.00
Belvedere	19.00
Grey Goose	19.00
Beluga	32.00

GIN

Beefeater	15.00
Bombay Sapphire	18.00
Sipsmith	20.00
Bathtub	18.00
Daffy's	18.00
Brockmans	18.00
Sipsmith Sloe	15.00
Roku Gin	17.00
Dorothy Parker	16.00
Hendricks	19.00
Tanqueray 10	19.00
Monkey 47	22.00
Gin Wala	19.00

TEQUILA

Codigo Blanco	16.00
El Jimador Blanco	16.00
Patron Cafe XO	18.00
Patron Silver	19.00
Patron Reposado	19.00
Don Julio Reposado	18.00
Codigo 1530 Origen Extra Anejo	52.00
Casa Azul	57.00
Don Julio 1942	57.00

RUM

Koko Kanu	13.00
La Hechicera	16.00
Plantation 3 Star	14.00
Appleton Estate VX	15.00
Bacardi 8	15.00
Wray & Nephew	14.00
Diplomatico Reserva Exclusiva	16.00
Zacapa 23 Solera	19.00
Old J Spiced	16.00

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Spirits are also available in 25ml measures.

COGNAC, ARMAGNAC & CALVADOS

	50ml
Hennessy VS	20.00
Hennessy XO	32.00
Remy Martin XO	32.00
DuPont VSOP	18.00

APERITIF

Antica Formula	13.00
Aperol	13.00
Pernod	13.00
Campari	13.00
Lillet Rouge	13.00
Noilly Prat	13.00

DIGESTIF

Amaro Montenegro	13.00
Ramazotti	13.00
Fernet Branca	13.00
Waqar Pisco	13.00
Sambuca Molinari	13.00

LIQUEUR

Amaretto Disaronno Originale	12.00
Bailey's	12.00
Benedictine DOM	12.00
Cointreau	12.00
Herring Cherry	12.00
Kahlua	12.00
St Germain	12.00
Limoncello	12.00

SOFT DRINKS

Coke	6.50
Diet Coke	6.50
Franklin & Sons Lemonade	6.50
Franklin & Sons Soda Water	6.50
Franklin & Sons Ginger Ale	6.50
Franklin & Sons Ginger Beer	6.50
Franklin & Sons Tonic Water	6.50
Franklin & Sons Slimline Tonic	6.50

JUICES

Mango, Guava, Apple, Pineapple, Cranberry, Tomato, Passion Fruit	6.50
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WATER

	750ml
Still Water	6.50
Sparkling Water	6.50

A discretionary service charge of 2.5% and a £3pp cover charge will be added to your bill.

Spirits are also available in 25ml measures.

WINES



WINES BY THE GLASS

CHAMPAGNE

NV	Alfred Gratien Brut, Epernay	125ml Btl	20	105
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WHITE

		125ml	500ml	Btl
2023	Chardonnay, Domaine Gueugnon-Remond <i>Mâcon-Charnay, Burgundy, France</i> 🍷	12	48	69
2024	Gewürztraminer Estate Reserve, Morandé <i>Valle del Maipo, Chile</i> 🌿	11	40	56
2023	Viognier, Domaine de la Belle Etoile <i>Côtes de Gascogne, France</i>	10	37	54
2024	Sauvignon Blanc, Auntsfield Vineyards <i>Marlborough, New Zealand</i>	14	48	68

ROSÉ

		125ml	500ml	Btl
2023	Rosé 'Tradition', Château Val Joanis <i>Luberon, Provence France</i>	12	42	64

RED

		125ml	500ml	Btl
2024	Primitivo, Trastullo <i>Puglia, Italy</i> 🍷	11	40	58
2020	Pinot Noir, Lawson's Dry Hills <i>Macon-Charnay, Burgundy, France</i> 🍷	13	48	68
2020	Chardonnay, Domaine Gueugnon-Remond <i>Marlborough, New Zealand</i>	12	48	64
2023	Malbec 'Hunuc' Domaine Bousquet <i>Mendoza, Argentina</i> 🌿	12	48	69

DESSERT & FORTIFIED WINES

		75ml	Btl
2016	Château Violet (375ml) <i>Sauternes, France</i>	10	46
2017	Tokaji Szamorodni, Dorgó <i>Tokaj, Hungary</i> 🌿	11	62
2020	LBN, Port Ferreira <i>Douro, Portugal</i>	10	62

CHAMPAGNE

		Btl
NV	Alfred Gratien Brut <i>Epernay</i>	107
NV	Laurent-Perrier 'La Cuvée' Brut <i>Turs-Sur-Marne</i>	110
NV	'Grand-Siècle' Laurent-Perrier Brut <i>Turs-Sur-Marne</i>	315
NV	Pol Roger Brut Premier <i>Epernay</i>	123
NV	Bollinger Special Cuvée Brut <i>Aÿ</i>	130
NV	Ruinart 'Blanc de Blancs' Brut <i>Reims</i>	170
2013	Dom Perignon <i>Hautvillers</i>	341

CHAMPAGNE ROSÈ

		Btl
NV	Alfred Gratien Brut <i>Epernay</i>	120

ROSÈ WINES

		Btl
2024	Rosé 'Tradition', Château Val Joanis <i>Luberon, Provence, France</i>	67
2024	'Whispering Angel', Château d'Esclans <i>Côtes de Provence, France</i>	73

WHITE WINES

Old World

FRANCE		Btl
2023	Chablis, Domaine du Chardonnay <i>Chablis, Burgandy</i> 🌿	81
2022	Meursault 'Les Vireuls', Domaine Michel Dupont-Fahn <i>Côte de Beaune, Burgandy</i>	119
2023	Chassagne-Montrachet 'Les Pierres', D. J & J-M Pillot <i>Côte de Beaune, Burgandy</i>	144
2023	Saint-Aubin, Domaine Langoureaux <i>Côte de Beaune, Burgandy</i>	102
2023	Mâcon-Charnay, Domaine Guegnon-Remond <i>Côte Mâconais, Burgandy</i> 🌿	69
2024	Sancerre 'Les Caillottes', Domain Jean-Max Roger <i>Loire</i> 🌿	86
2022	Gewürztraminer 'Orchidées Sauvages', René Muré <i>Alsace</i> 🌸	67
2023	Viognier, Domaine de la Belle Etoile <i>Côtes de Gascogne</i>	54
2023	Picpoul de Pinet 'Cuvée des Comtesses', Château de Pinet <i>Languedoc</i> 🌿	56
ITALY		Btl
2024	Gavi, San Lorenzo <i>Piemonte</i> 🌿	70
2023	Pinot Grigio 'Riserva', Mezzacorona <i>Trentino</i> 🌿	58
2024	Soave Classico 'Costeggiola', Guerrieri Rizzardi <i>Veneto</i>	52
2023	Malvasia-Chardonnay 'Sogno Di Ulisse', Tenuta Ulisse <i>Abruzzo</i> 🌿	51
2024	Grillo, Feudo Arancio <i>Sicilia</i> 🌸	49

WHITE WINES

Old World

SPAIN

Btl

2024 Albariño, Bodegas As Laxas Ferrum 59
Rias Baixas

GERMANY

2023 Riesling Kabinett 'Hattenheim Schützenhaus', Balthasar Röss 73
Rheingau

AUSTRIA

2022 Grüner Veltliner 'Kremser Weinberge', Weingut Türk 62
Kremstal

HUNGARY

2016 Hárslevelű, Zsirao Winery 51
Tokaj

GREECE

2024 Assyrtiko, Athanasiou Winery 56
Nemea

WHITE WINES

New World

		Btl
2021	Chardonnay North Coast, Buena Vista Winery <i>Napa USA</i>	68
2022	Chardonnay, Cousino-Macul <i>Valle del Maipo, Chile</i> 🌿	49
2024	Gewürztraminer Estate Reserve Morandé <i>Valle del Maipo, Chile</i>	56
2018	Semillon 'Trisquiel', Viña Aresti, Valle de Curico <i>Chile</i> 🌿	57
2024	Chardonnay, Hunue, Domaine Bousquet <i>Argentina</i>	61
2023	Viognier 'Ampakama', Casa Montes <i>San Juan, Argentina</i>	50
2024	Chenin Blanc, Cannonberg <i>Western Cape, South Africa</i> 🌿	50
2023	Sauvignon Blanc, Reyneke, Stellenbosch <i>Western Cape, South Africa</i>	61
2022	Viognier-Marsanne 'Mathilda', Tournon <i>Victoria, Australia</i> 🌿	54
2024	Sauvignon Blanc, Auntsfield Vineyards <i>Marlborough, New Zealand</i>	68

RED WINES

Old World

FRANCE		Btl
2022	Mercurey, Domaine Meix Foulot <i>Côte Chalonnaise, Burgandy</i> 🌿	83
2022	Nuits-St-Georges Vieilles Vignes, Alain Michelot <i>Côte de Nuits, Burgandy</i>	165
2022	Morey-Saint-Denis, Domaine Georges Lignier et Fils <i>Côte de Beaune, Burgandy</i>	130
2024	Fleurie 'Les Granits Roses', Jean Marc Lafont <i>Beaujolais</i> 🌿	73
2024	Pinot Noir, Guy Allion <i>Loire</i>	63
2022	Côte de Rhônes Villages, Domaine d'Olivier <i>Rhône</i>	61
2022	Croze-Hermitage, Domaine des Entrefaux <i>Rhône</i> 🌿	85
2020	Châteauneuf-du-Pape, Domaine Pierre Usseglio <i>Rhône</i>	151
2018	Château Rahoul <i>Graves, Bordeaux</i>	84
2017	Château Batailley 5ème Grand Cru <i>Pauillac, Bordeaux</i>	186
2005	Château Ponet Canet, 5ème Cru Classé <i>Pauillac, Bordeaux</i>	453
2018	Brio de Cantenac de Ch. Cantenac-Brown <i>Margaux, Bordeaux</i>	136
2021	Château La Croix de Grezard <i>Lussac-Saint-Émilion, Bordeaux</i>	71

RED WINES

Old World

ITALY

Btl

2019	Barolo, Mauro Molino <i>Piemonte</i> 🌿	126
2018	Valpolicella Classico Superiore Tommaso Bussola <i>Veneto</i>	119
2022	Ripasso Valpolicella Classico 'Pojege', Guerrieri Rizzardi <i>Veneto</i>	69
2022	Chianti Classico, Casale dello Sparviero <i>Toscana</i> 🌿	71
2020	Brunello di Montalcino, Castello Tricerchi <i>Toscana</i> 🌿	138
2020	Guidalberto <i>Tenuta San Guido, Toscana</i>	158
2023	Montepulciano d'Abruzzo, La Valentina <i>Abruzzo</i>	63
2024	Primitivo Trastullo <i>Puglia</i> 🌿	58

PORTUGAL

2020	Herdade Do Freixo, Carbernet Sauvignon <i>Portugal</i>	63
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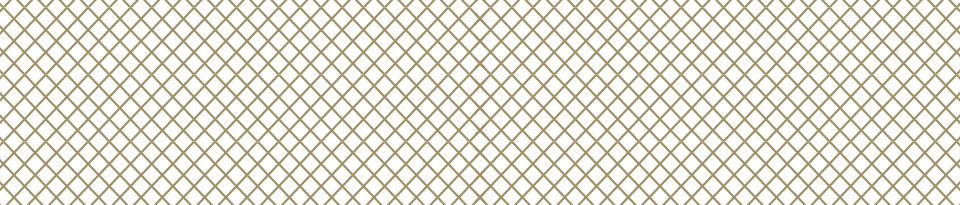
SPAIN

2020	Garnacha Crianza, Finca Antigua <i>La Mancha</i> 🌿	51
2020	Rioja Crianza, Bodegas Valdemar <i>Rioja</i> 🌿	68
2022	Ribera del Duera Crianza 'Semele', Bodegas Monetbaco <i>Ribera del Duero</i>	75

RED WINES

New World

		Btl
2021	Cabernet Sauvignon '815', Joel Gott <i>Central Coast, USA</i>	71
2021	Lodi Zinfandel, Salt Stone <i>Sonoma, USA</i> 🌱	61
2020	Cabernet Sauvignon, Buena Vista Winery <i>Napa, USA</i>	149
2018	Merlot 'Antiguas Reservas', Cousiño Macul <i>Valle de Maipo, Chile</i>	58
2023	Malbec 'Hunuc', Domain Bousquet <i>Mendoza, Argentina</i> 🌱	64
2019	Malbec-Cabernet, Clos de Los Siete <i>Mendoza, Argentina</i> 🌿	73
2020	Shiraz-Cabernet Sauvignon 'Organic Red', Reyneke <i>Stellenbosch, South Africa</i> 🌱	61
2024	Pinotage, Cloof <i>Stellenbosch, South Africa</i> 🌱	55
2022	Shiraz 'Lady's Lane Vineyard', Tournon <i>Victoria, Australia</i> 🌱	102
2024	Merlot, Deakin Estate <i>South Eastern, Australia</i>	51
2020	Pinot Noir, Lawson's Dry Hills <i>Marlborough, New Zealand</i>	70



DESSERTS

Gulab Jamun Tiramisu | 15

Dark Chocolate, Mascarpone, Pedro Ximénez

Jalebi Cheesecake | 13

Saffron Caviar, Gram Flour, Malai

Banana Caramel Chocolate Pie | 13

Hazelnuts, White Chocolate, Salted Caramel

Rose Saffron Falooda | 12

Vermicelli, Reduced Milk, Rose Kulfi

Trio of Kulfi | 11

Rose, Saffron, Rabri

Trio of Sorbet | 10

Blood Orange, Mango, Passion Fruit

TEA & COFFEE

BB Cutting Chai | 6

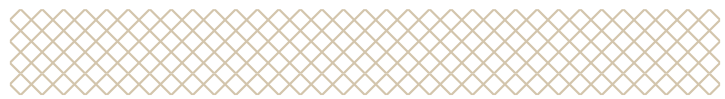
Cooked with Homemade Spices

Tea | 5

English Breakfast / Earl Grey / Jasmine /
Chamomile / Fresh Mint by H.R. Higgins

Coffee | 5

Americano / Flat White / Cappuccino /
Espresso / Macchiato



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