WEEKEND BREAKFAST FEAST
NON-VEG.

Tipples

SPARKLING WINE
A glass of delicate sparkling wine or first-class (alcohol-removed) cuvée.

or

BLOODY MARY
Made with the feisty Mary-mix of Dishoom, with or without vodka.

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First Course

FRUIT AND YOGHURT
Fresh seasonal fruits topped with creamy yoghurt infused with fresh vanilla pod, and starflower honey. (V)

HOUSE GRANOLA
A Dishoom recipe, handmade with oats, seeds, cashews, almonds, pistachios and cinnamon, toasted in butter and honey. (V) (N)

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Second Course

BACON OR SAUSAGE NAAN ROLLS
Either Ramsay of Carluke’s smoked streaky bacon or award-winning peppery pork sausages wrapped in naan, freshly baked in the tandoor.

with a choice of:

KEEMA PER EEDU
Spicy chicken keema studded with delicate morsels of chicken liver, topped with two runny-yolked fried eggs and sali crisp-chips. Served with home-made buns. (S)

or

AKURI
An Irani café special. Many eggs, spiced, scrambled and piled up richly, served alongside plump, home-made buns. (V) (S)

£22 per person or £20 per person with teetotal drinks. For two guests or more.

VEG.

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First Course

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HOUSE GRANOLA
A Dishoom recipe, handmade with oats, seeds, cashews, almonds, pistachios and cinnamon, toasted in butter and honey. (V) (N)

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Second Course

EGG NAAN ROLLS
Containing fried free-range eggs with saffron-yellow, runny yolks inside naan baked to order. Warm and most gratifying. (V)

with a choice of:

SOY KEEMA PER EEDU
Behold: a vegetarian breakfast of fortitude. Spiced soy keema with runny-yolked fried eggs, sali crisp-chips and home-made, toasted buns. (S)

or

AKURI
An Irani café special. Many eggs, spiced, scrambled and piled up richly, served alongside plump, home-made buns. (V) (S)

£22 per person or £20 per person with teetotal drinks. For two guests or more.
VEGAN

Tipples

SPARKLING WINE
A glass of delicate sparkling wine or first-class (alcohol-removed) cuvée.

or

BLOODY MARY
Made with the feisty Mary-mix of Dishoom, with or without vodka.

First Course

FRUIT AND COCONUT YOGHURT
Fresh seasonal fruits topped with coconut yoghurt infused with fresh vanilla pod, and served with toasted seeds. (V)

COCONUT GRANOLA
A Dishoom recipe, handmade with oats, seeds, cashews, almonds, pistachios and cinnamon, roasted in coconut oil. (V) (N)

Second Course

VEGAN SAUSAGE NAAN ROLLS
Freshly baked naan, graced with a little vegan cheese, and chilli tomato jam, wrapped around choicest vegan sausage. (V)

with a choice of:

KEEMA NO EEDU
Behold: a vegan breakfast of fortitude. Spiced soy keema with sali crisp-chips and home-made, vegan buns. (V)

or

VEGAN AKURI
A soy version of the Irani café spiced-scrambled-egg special. Piled up richly alongside plump, home-made vegan buns. (V) (S)

£22 per person or £20 per person with teetotal drinks. For two guests or more.

(V) Suitable for vegetarians (S) Spicy (N) Contains nut ingredients

Dishes marked (V) may contain eggs. While every effort is made to reduce cross-contamination, we unfortunately cannot guarantee allergen-free dishes and drinks.

An optional service charge of 12.5% will be added to your bill. Every penny of this is shared between the team in this restaurant. (Service charge is entirely optional. If you feel the service is in any way lacking, you need only ask, and the charge will be removed.)