



# BRIGADIERS

## FEAST 60.00pp

WINE PAIRING 125ml 35.00pp // PREMIUM WINE PAIRING 125ml 65.00pp // BEER PAIRING 25.00pp

AVAILABLE LUNCH & DINNER, MONDAY - SATURDAY

Minimum. 2 people, to be taken by the whole table  
Vegetarian option available // Subject to change

Pappadums & Chutneys

Lotus Root & Puff Chaat

Masala Chicken Skins

*Wine Pairing* - Sancerre, Chavignol Vincent Delaporte, Loire Valley, France 2017  
*Premium Wine Pairing* - Puligny-Montrachet, Olivier Laflaive, Burgundy, France 2015  
*Beer Pairing* - Nebula IPA 5.0% 2/3 Pint



Amritsari Fried Fish Pao

Original BBQ Butter Chicken Wings

Afghani Lamb Cannon Kebab Skewer

*Wine Pairing* - Pinot Noir, Puy de Dôme, Cave de Saint VERNY, France 2016  
*Premium Wine Pairing* - Roussanne, Tablas Creek Vineyard, Paso Robles Wine Country, California, USA 2015  
*Beer Pairing* - Brigadiers Pilsner 4.4% 2/3 Pint



Choose 1 pp

Achari Beef Shortrib

Sikandari Kid Goat Shoulder

Tawa Prawn Biryani

Served with Bread Basket, Brigadiers House Daal,  
Pinenut & Onion Pilau, Tadka Greens

Extra for the table

Full Rack Tandoori Lamb Chops (+50.00)

*Wine Pairing* - Chianti Classico Riserva, Carpineto, Tuscany, Italy 2013  
*Premium Wine Pairing* - La Rioja Alta 904 Gran Reserva, Rioja, Spain 2009  
*Beer Pairing* - Tropical Cyclone Mango IPA 5.0% 2/3 Pint



Selection of Soft Serves

*Beer Pairing* - Brigadiers Boiler Maker  
Moor Stout 5.0% 1/2 Pint & Amrut Single Malt Whisky 25ml

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.  
Please speak to your server regarding any dietary requirements or allergies.