

MADHU'S HIGH OF CHAI MAYFAIR

£59
P/P

£72

with a glass of
Laurent-Perrier
La Cuvée Brut

£78

with a glass of
Laurent-Perrier
La Cuvée Rosé

£80

with a glass of
Laurent-Perrier
Blanc de Blancs

Please inform a member of our team of any allergies or dietary requirements before placing your order. Whilst every care is taken, our kitchen handles numerous ingredients and allergens.

A 12% service charge is added to your total bill; 6% is discretionary and 6% is fixed.
All prices include VAT at the current rate.

NON-VEGETARIAN

AMUSE-BOUCHE

PALAK PATTA CHAAT

British marsh samphire & crispy spinach leaves. Chilli, coriander, sweet yoghurt, mint & tamarind chutney.
(G) (M) (Su)

SAVOURY DELIGHTS

TANDOORI SALMON SANDWICH

Chargrilled salmon with spiced cream cheese on spinach bread.
(F) (G) (M) (So)

MURGH TIKKA WRAP

Marinated chargrilled chicken with mint yoghurt, chillies & coriander.
(G) (M) (Su)

LIME, CHILLI & PRAWN SANDWICH

Lime, chilli & prawn sandwich with chilli aioli on beetroot bread.
(G) (Su) (Cr)

MANGO SALSA TOAST

Fresh mango, pomegranate, chilli and pepper with cream cheese on a crostini.
(G) (Su) (M)

CHICKEN SAMOSA

Aromatic chicken in filo pastry.
(G) (Su) (M)

MINI LAMB BURGERS

Spiced lamb patty in a mini brioche bun.
(G) (M) (E) (Su) (Se) (So)

BOMBAY SANDWICH

Potatoes with tangy mint chutney, crisp cabbage and carrot layered over melting cheese in a perfectly toasted sandwich.
(G) (M) (Su) (So)

SCONES

Fruit & plain scones served with Cornish clotted cream & strawberry preserve.
(G) (M) (E) (Su)

SWEET DELICACIES

MANGO TART

(G) (M) (So) (Su)

PISTACHIO CHOUX

(G) (M) (So) (E) (N) (Su)

CHOCOLATE FLORENTINE

(G) (M) (So) (N) (Su)

VEGETARIAN

AMUSE-BOUCHE

PALAK PATTA CHAAT

British marsh samphire & crispy spinach leaves. Chilli, coriander, sweet yoghurt, mint & tamarind chutney.
(G) (M) (Su)

SAVOURY DELIGHTS

CHILLI CHEESE SANDWICH

Red Leicester and Cheddar cheese with green and red chillies on beetroot bread.
(G) (M) (So)

GARDEN VEGETABLE WRAP

Stir-fried fresh garden vegetables with chilli mayo wrap.
(G) (Su) (So)

PANEER TIKKA SANDWICH

Grilled paneer tikka layered with fresh vegetables and flavourful mint chutney, served on spinach bread.
(G) (M) (So) (Su)

MANGO SALSA TOAST

Fresh mango, pomegranate, chilli and pepper with cream cheese on a crostini.
(G) (Su) (M)

KHASTA PINWHEEL

Masaledar potato and green peas wrapped in puff pastry.
(G) (Su)

VADA PAV

Golden potato fritter infused with mustard seeds and aromatic spices, served in a soft mini pav.
(G) (Mu) (Su) (So) (M)

BOMBAY SANDWICH

Potatoes with tangy mint chutney, crisp cabbage and carrot layered over melting cheese in a perfectly toasted sandwich.
(G) (M) (Su) (So)

SCONES

Fruit & plain scones served with Cornish clotted cream & strawberry preserve.
(G) (M) (E) (Su)

SWEET DELICACIES

MANGO TART

(G) (M) (So) (Su)

ROSE & PISTACHIO CAKE

(G) (M) (So) (N) (Su)

CHOCOLATE FLORENTINE

(G) (M) (So) (N) (Su)

ALLERGENS: (F) Fish (G) Gluten (M) Milk (E) Egg (N) Nut (Mu) Mustard (Cr) Crustacean (So) Soya (Su) Sulphur (Mo) Molluscs (Se) Sesame (Ce) Celery (L) Lupin (P) Peanuts.

GLUTEN FREE NON-VEGETARIAN

AMUSE-BOUCHE

PALAK PATTA CHAAT

British marsh samphire & crispy spinach leaves. Chilli, coriander, sweet yoghurt, mint & tamarind chutney.

(M) (Su)

SAVOURY DELIGHTS

TANDOORI SALMON SANDWICH

Chargrilled spiced salmon on gluten-free bread.

(F) (So) (Su)

LIME, CHILLI & PRAWN SANDWICH

Lime, chilli & prawn sandwich with chilli aioli on gluten-free bread.

(Su) (Cr) (So)

MURGH TIKKA WRAP

Marinated chargrilled chicken with lettuce, mint yoghurt, chillies and coriander in a gluten-free wrap.

(M) (Su) (So)

MINI LAMB TIKKI

Spiced lamb tikki. (M)

BAINGAN BHARTHA TART

Smoked spiced aubergine tart.

(M) (Su) (So)

BOMBAY SANDWICH

Potatoes with tangy mint chutney, crisp cabbage and carrot layered over melting cheese in a perfectly toasted gluten-free sandwich.

(Su) (So)

MANGO SALSA TOAST

Fresh mango, pomegranate, chilli and pepper with cream cheese on gluten-free toast.

(M) (Su) (So)

SCONES

Gluten-free scones served with Cornish clotted cream & strawberry preserve.

(M) (So) (Su)

SWEET DELICACIES

MANGO PASSION CHEESECAKE

(Su) (So)

CHOCOLATE CARDAMOM CAKE

(So) (Su)

BLACKCURRANT CHEESECAKE

(So) (Su)

GLUTEN FREE VEGETARIAN

AMUSE-BOUCHE

PALAK PATTA CHAAT

British marsh samphire & crispy spinach leaves. Chilli, coriander, sweet yoghurt, mint & tamarind chutney.
(M) (Su)

SAVOURY DELIGHTS

PANEER TIKKA SANDWICH

Grilled paneer tikka layered with fresh vegetables and flavourful mint chutney, served on gluten-free bread. (M) (So) (Su)

GARDEN VEGETABLE WRAP

Stir-fried fresh garden vegetables and lettuce with chilli mayo in a gluten-free wrap.
(So) (Su)

CHILLI CHEESE SANDWICH

Red Leicester and Cheddar cheese with green and red chillies on gluten-free bread.
(M) (So)

BAINGAN BHARTHA TART

Smoked spiced aubergine tart on a gluten-free base.
(M) (Su) (So)

MANGO SALSA TOAST

Fresh mango, pomegranate, chilli and pepper with cream cheese on a gluten-free toast.
(M) (Su) (So)

ALOO BONDA

Lightly spiced potato croquettes coated in a crisp gram flour batter, delicately fried and served with house-made chutneys.
(Mu) (Su)

BOMBAY SANDWICH

Potatoes with tangy mint chutney, crisp cabbage and carrot layered over melting cheese in a perfectly toasted gluten-free sandwich.
(Su) (So)

SCONES

Gluten-free scones served with Cornish clotted cream & strawberry preserve.
(M) (So) (Su)

SWEET DELICACIES

MANGO PASSION CHEESECAKE

(Su) (So)

CHOCOLATE CARDAMOM CAKE

(So) (Su)

BLACKCURRANT CHEESECAKE

(So) (Su)

ALLERGENS: (F) Fish (G) Gluten (M) Milk (E) Egg (N) Nut (Mu) Mustard (Cr) Crustacean (So) Soya (Su) Sulphur (Mo) Molluscs (Se) Sesame (Ce) Celery (L) Lupin (P) Peanuts.

VEGAN

AMUSE-BOUCHE

PALAK PATTA CHAAT

British marsh samphire & crispy spinach leaves. Chilli, coriander, vegan yoghurt, mint & tamarind chutney.
(So) (Su)

SAVOURY DELIGHTS

MASALA CHANNA & LETTUCE SANDWICH

Chickpeas cooked in our signature blend of spices, inspired by Amritsar.
(G) (So) (Su)

SPICY HUMMUS & GRILLED WRAP

Creamy spicy hummus with chargrilled vegetables in a wrap.
(G) (So)

CUCUMBER & DILL CHEESE SANDWICH

Dill, cucumber and vegan cream cheese on wholegrain bread.
(G) (So)

BAINGAN BHARTHA TART

Smoked spiced aubergine tart.
(Su) (So)

KHASTA PINWHEEL

Masaledar potato and green peas wrapped in puff pastry.
(G)

MANGO SALSA TOAST

Fresh mango, pomegranate, chilli and pepper with vegan cream cheese on a crostini.
(G) (Su) (So)

BOMBAY SANDWICH

Potatoes with tangy mint chutney, crisp cabbage and carrot layered over melting vegan cheese in a perfectly toasted sandwich.
(G) (Su) (So)

SCONES

Fruit & plain scones served with vegan whipped cream & strawberry preserve.
(G) (So) (Su)

SWEET DELICACIES

MANGO PASSION CHEESECAKE

(Su) (So)

CHOCOLATE CARDAMOM CAKE

(So) (Su)

BLACKCURRANT CHEESECAKE

(So) (Su)

ALLERGENS: (F) Fish (G) Gluten (M) Milk (E) Egg (N) Nut (Mu) Mustard (Cr) Crustacean (So) Soya (Su) Sulphur (Mo) Molluscs (Se) Sesame (Ce) Celery (L) Lupin (P) Peanuts.

TEA SELECTION

MADHU'S MASALA CHAI

Our signature spiced tea, brewed with milk and aromatic Indian spices.

LEMONGRASS & GINGER

Bright, citrusy lemongrass with warming ginger spice.

BLACKCURRANT & HIBISCUS

Vibrant and fruity with tart hibiscus and juicy blackcurrant.

PEPPERMINT

Cool, refreshing and naturally sweet with a crisp finish.

JASMINE PEARLS

Delicate green tea pearls infused with fragrant jasmine blossom.

SENCHA ORGANIC

Fresh and vibrant with sweet grassy notes and a clean finish.

WUYI OOLONG TEA

Rich and complex with roasted, mineral notes and a smooth finish.

MILK OOLONG TEA

Silky and aromatic with naturally creamy, buttery notes.

EARL GREY

Elegant black tea scented with bright, citrusy bergamot.

ASSAM CHAI

Bold Assam tea layered with warming aromatic spices.

ENGLISH BREAKFAST

Full-bodied and robust with a rich, malty character.

PRIDE OF AFRICA

Smooth and distinctive with warm, rich African tea notes.

