

Autumn 2023



MEMSAHIB'S LOUNGE

‘Memsahib’ (pronounced mem-shah-hib) was the term given to women famed for empowering women in India in the early 20th century. They were known to host magnificent feasts and events at their homes for families and friends alike, celebrating a mixing of cultures through delicious food and drink. Our Memsahibs’ wall has original, charcoal hand-drawn sketches of five influential Memsahibs who lived in both India and Cheltenham and were crucial to the progression of women in both societies.

Our Memsahib’s Lounge menu is inspired by the “nose-to-tail” and “root-to-stem” philosophy, namely making a creative and delicious virtue of using every part of the animal or produce, moving to a more considered and sustainable way of cooking. This approach in the kitchen, one our mothers adopted long before us, is a positive step in creating a nutritious and waste-free menu - great for both you and the planet.

Thank you for joining us at Memsahib’s Lounge.
This is your opportunity to indulge, to celebrate, to feast and be our guest, exploring the best of our contemporary Indian cuisine.

Litu, Rina
& The Memsahib’s Lounge Team

EXPERIENCE MENU

£70 WITHOUT DRINKS / £105 WITH DRINK FLIGHT

APPETISER

Trio lentils Haleem, pomegranate powder, crispy shallot
Refreshingly light Cucumber Teapot with hints of mint and basil. Enjoy for two

SMALL BITE

British-Indian Cuisine - Chicken samosa & hash brown chaat

SECOND COURSE

Tandoori masala scallop, peas bharta, naga chilli, spring roll
Perfectly paired house-crafted Memsahib's Masala Gin

THIRD COURSE

Cotswold venison seekh kebab, kosha vegetable, dum gravy
Aged in a bottle - made with house-crafted Chilli Rum, served on orange smoked ice.

INTERVAL

Turmeric matcha sorbet, mixed berries chutney, puffed rice

FOURTH COURSE

Indian Railway style mutton on the bone curry
Served with pilau, salad and bread for the table

Listening Station Shiraz, Australia

FINAL COURSE

Chinigura rice phirni, lemongrass poached pears, kulfi

Masala chai martini

(For any allergies or dietary requirements, please inform a member of staff)

EXPERIENCE MENU

PESCATARIAN

£70 WITHOUT DRINKS / £105 WITH DRINK FLIGHT

APPETISER

Trio lentils Haleem, pomegranate powder, crispy shallot
Refreshingly light Cucumber Teapot with hints of mint and basil. Enjoy for two

SMALL BITE

Green spiced ChalkStream trout jhal fry kebab

SECOND COURSE

Tandoori masala scallop, peas bharta, naga chilli, spring roll
Perfectly paired house-crafted Memsahib's Masala Gin.

THIRD COURSE

Sea bass parcel with spinach lime and baby potato
Aged in a bottle - made with house-crafted Chilli Rum, served on orange smoked ice.

INTERVAL

Turmeric matcha sorbet, mixed berries chutney, puffed rice

FOURTH COURSE

Fish masala roast - Scottish salmon, coconut korma, lumpfish caviar
Served with pilau, salad and bread for the table

Myth of Moto nui Sauvignon blanc - Chile

FINAL COURSE

Chinigura rice phirni, lemongrass poached pears, kulfi
Masala chai martini teapot

(For any allergies or dietary requirements, please inform a member of staff)

EXPERIENCE MENU

VEGETARIAN

£70 WITHOUT DRINKS / £105 WITH DRINK FLIGHT

APPETISER

Trio lentils Haleem, pomegranate powder, crispy shallot
Refreshingly light Cucumber Teapot with hints of mint and basil. Enjoy for two

SMALL BITE

British- Indian Cuisine - vegetable samosa & hash brown chaat

SECOND COURSE

Karahi spiced paneer paturi, birds eye chilli pineapple, green chutney
Perfectly paired house-crafted Memsahib's Masala Gin

THIRD COURSE

Mushroom in three ways, tandoori roast, Khichuri, Panjabi masala
Aged in a bottle - made with house-crafted Chilli Rum, served on orange smoked ice.

INTERVAL

Turmeric matcha sorbet, mixed berries chutney, puffed rice

FOURTH COURSE

Ghugni chola, chanacur, Wye Valley gooseberry pickle
Served with pilau, salad and bread for the table

Listening Station Shiraz Australia

FINAL COURSE

Chinigura Rice phirni, lemongrass poached pears, kulfi
Masala chai martini teapot

(For any allergies or dietary requirements, please inform a member of staff)

AFTERNOON TEA

£25 PER PERSON

PRE-NASTA

Vegetable momo with sweetheart cabbage and roasted sesame



INTERVAL

Turmeric matcha sorbet, mixed berries chutney, puffed rice



SAVOURY- SWEET SNACKS TRAY

Ghugni chola, chanacur, Wye Valley gooseberry pickle

Vegetable samosa, kachumber salad, cumin tamarind

Chicken thigh tikka, peri-peri / Meat-free sausage tikka

Kasundi salmon / Karahi spiced paneer, chilli pineapple

Gulab jamun cheesecake, coriander biscuit

Coriander ghee parathas



MASALA CHAI

A unique blend of golden Bengal masala chai teapot for two

Add any house crafted Gin and Tonic for only £8.50

Served Friday to Sunday from 12 pm to 3:30pm

(For any allergies or dietary requirements, please inform a member of staff)

SMALL PLATES

*Most of our items are inspired by the 'nose-to-tail and root-to-steam" cooking
We recommend ordering for the table - 3 to 4 items each*

VEGETABLE

- Vegetable/Chicken samosa chaat with hash brown bharta - 8.5
- Deconstructed onion bhaji chaat, pomegranate - 8
- Black chickpeas ghugni, bombay mix, Wye Valley gooseberry pickle - 9
- Karahi spiced paneer paturi, birds eye chilli pineapple, green chutney -11
- Jackfruit and aubergine achar, coconut korma, paratha pizza - 12
- Mushroom in three ways, tandoori roast, Khichuri, Panjabi masala - 12

SEAFOOD

- Tiger prawn, shrimp tikki, fish finger chaat, dry shrimp - 12
- Tandoori masala scallop, peas bharta, naga chilli, spring roll - 13
- Green spiced ChalkStream Trout jhal fry kebab - 12
- Sea bass parcel, cumin spinach, baby potato, kasundi - 12
- Misshapen air-fried salmon, trimmings bhuna, spicy caviar - 14

MEAT

- CTM reinvented - chicken thigh tikka, masala au jus - 14
- Cotswold venison seekh kebab, kosha vegetable, dum gravy - 14
- Beef shami kebab, brisket rezala, cumin peri peri salad - 15
- Slow cooked Indian railway style mutton on the bone curry - 15

(For any allergies or dietary requirements, please inform a member of staff)

SMALL PLATES

SUNDRIES - 6

Paratha bread basket
Mixed vegetable Afghani pilaf
Chaat masala chips with parmesan and lemon salt
Trio sauce garnish sweet potato fries
Chicken pakora, garlic and cumin mayo

DESSERT - 7

Coconut rice pudding, mulberry Murabba, coconut biscuit, malai ice cream (ask for vegan)
Chinigura Rice phirni, lemongrass poached pears, kulfi
Gulab jamun cheese cake, coriander biscuit, malai kulfi

(For any allergies or dietary requirements, please inform a member of staff)

MEMSAHIB'S PROMOTIONS



Memsahib's Supper Club

-£50pp-

Devour our Memsahib's Biryani as well as other dishes and delight in our delicious drinks at our new monthly supper clubs. This is your opportunity to meet our wonderful chefs and hear about our culinary heritage first-hand.



Memsahib's Monthly Masterclass

-£34.99-

Lift the lid on the lives of Litu, Rasel and Rina, and their own mothers who are the inspiration for their journeys of discovery into food. For every book purchased, you will receive a complimentary Memsahib's Lounge Afternoon Tea voucher.



Memsahib's Lounge Private Hire

Memsahib's Lounge is the venue for birthday parties, reunions, festivities and celebrations. We can host group bookings of up to 100 people, depending on the event style, whether it be a cocktail party with canapés or a meal serving an exclusive menu.

From the point of your enquiry until the big day, we assign a dedicated customer service assistant to ensure everything runs smoothly.

Find out more
WWW.MEMSAHIBSLOUNGE.COM