



MEMSAHIB'S LOUNGE

'Memsahib' (pronounced mem-shah-hib) was the term given to namely European 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.

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

CHRISTMAS EXPERIENCE MENU

£70 WITHOUT DRINKS / £100 WITH DRINKS

APPETISER

Hyderabadi street food special – Red lentil Haleem

SMALL BITE

Turkey mince chaat, three berries chutney, tamarind, sav
Memsahib's house crafted Christmas special cocktail pot for two.

SECOND COURSE

Scottish scallop ceviche, asparagus bhaji, queen scallop spring roll
Perfectly paired Memsahib's masala rum

THIRD COURSE

Guinea fowl tikka, truffle oil, mozzarella chaat, green chutney
Sauvignon de Touraine, Les Grenettes, Domaine Beausejour

INTERVAL

Cumin roasted Bramley's apples sorbet, strawberry and puffed rice

FOURTH COURSE

Railway lamb biryani with raita and salad
Sanziana Pinot Noir Transylvania and Banat, Romania

FINAL COURSE

Gulab jamun cheese cake, cocoa, kulfi
Masala chai teapot

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

CHRISTMAS EXPERIENCE MENU

PESCATARIAN

£70 WITHOUT DRINKS / £100 WITH DRINKS

APPETISER

Hyderabadi street food special – Red lentil Haleem

SMALL BITE

ChalkStream smoked trout, fish finger vorta, coriander gremolata

Memsahib's house crafted Christmas special cocktail pot for two.

SECOND COURSE

Scottish scallop ceviche asparagus bhaji, papadum crumbs

Perfectly paired Memsahib's masala rum

THIRD COURSE

Kasundi mackerel, steamed kohlrabi, green apple

Sauvignon de Touraine, Les Grenettes, Domaine Beausejour

INTERVAL

Cumin roasted Bramley's apples sorbet, strawberry and puffed rice

FOURTH COURSE

Aquaculture grown King Prawn biryani with raita and salad

Pinot Grigio, Transylvania and Banat, Romania

FINAL COURSE

Gulab jamun cheese cake, cocoa, kulfi

Masala chai teapot

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

CHRISTMAS EXPERIENCE MENU

VEGETARIAN

£70 WITHOUT DRINKS / £100 WITH DRINKS

APPETISER

Hyderabadi street food special – Red lentil Haleem

SMALL BITE

Vegetable samosa chaat, three berries chutney, tamarind, sav

Memsahib's house crafted Christmas special cocktail pot for two.

SECOND COURSE

Cauliflower pakora, stems and leaves bhaji, masala parmesan

House crafted memsahib masala rum paired with tonic

THIRD COURSE

Soya nuggets shashlik, portobello mushroom, grapes khacumber

Sauvignon de Touraine, Les Grenettes, Domaine Beausejour

INTERVAL

Cumin roasted Bramley's apples sorbet, strawberry and puffed rice

FOURTH COURSE

Spinach kofta biryani with raita, and salad

Sanziana Pinot Noir Transylvania and Banat, Romania

FINAL COURSE

Gulab jamun cheese cake, cocoa, kulfi

Masala chai teapot

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

FESTIVE AFTERNOON TEA

£25 PER PERSON

PRE-NASTA

Vegetable momo, stir-fry Brussels sprouts and roasted sesame

PALATE CLEANSER

Cumin roasted Bramley's apples sorbet, strawberry and puffed rice

SAVOURY- SWEET SNACKS TRAY

Mixed beans chatpati, deconstructed samosa, tamarind, eggs

Chicken / Vegetable samosa with kachumber salad

Chicken thigh tikka, peri-peri / Califlower Pakora and Bhaji

Koliwada prawns, green papaya / Soya nuggets, shashlik

Gulab jamun cheese cake, coriander biscuit

Paratha and garlic naan bread

MASALA CHAI

A unique blend of golden Bengal masala chai teapot for two

Add any house crafted Gin and Tonic for only £8.50

Serves from 12 pm to 4pm

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

NYE TASTING MENU

£80 WITHOUT DRINKS / £120 WITH DRINKS

WELCOME DRINK & AMUSE BOUCHE

Perfectly paired Masala tea gin – Papadum chaat

APPETISER

Celebrating Bangladeshi Cuisine – Mutton head Nihari

SMALL BITE

Deconstructed Chicken Samosa, three berries chutney, tamarind, sav

Memsahib's house crafted Christmas special cocktail pot for two.

SECOND COURSE

Scottish scallop ceviche, asparagus bhaji, queen scallop spring roll

Perfectly paired Memsahib's masala rum

THIRD COURSE

Pressure cooked Hefeford brisket, naga chilli peri peri, luchi

Sauvignon de Touraine, Les Grenettes, Domaine Beausejour

INTERVAL

Cumin roasted Bramley's apples sorbet, strawberry and puffed rice

FOURTH COURSE

Railway lamb biryani with raita and salad

Sanziana Pinot Noir Transylvania and Banat, Romania

FINAL COURSE

Gulab jamun cheese cake, cocoa, kulfi

Masala chai teapot

(For any allergies or dietary requirements, please inform a member of staff. This is a sample menu subject to change)

SMALL BITES

VEGETARIAN AND VEGAN

Hollow puri with chickpea & potato, juniper and dry mango water (ve)	£9
Karahi spices gobi paneer, pineapple, runner beans (v, gf)	£9
Mixed beans chatpati, deconstructed samosa, tamarind, eggs (v, df)	£9
Soya nuggets shashlik, portobello mushroom, graps khacumber (ve, gf, df)	£9

SUSTAINABLE FISH AND SEAFOOD

ChalkStream smoked trout, fish finger vorta, coriander gremolata (gf, df)	£10
Aquaculture-grown prawn koliwada, coconut moilee (gf, df)	£10
Devon crab in three ways; chutney, chaat and pakora (df)	£11
Sea bass parcel, spinach, kafir lime, baby potato, kasundi (gf, df)	£10

MEAT AND POULTRY

Guinea fowl tikka, truffle oil, mozzarella chaat, green chutney (gf)	£10
Free range chicken thigh tikka, banana shallot, double Gloucester (gf)	£10
Hereford brisket, mashed potato & peti pois roll, naga chilli peri peri (df)	£11
Signature Dish - Railway lamb curry (gf)	£13

DUM BIRYANI

A classic dish of the Mughal Nizams - Steamed basmati rice with carrot, raisin and sultanas bhaji, garnished with cashew and fried onion. Served with salad and raita

Lamb	£16	King Prawn	£15
Chicken Thigh	£15	Mixed vegetable	£13

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

SMALL BITES

EXTRAS - £6

Chicken or Vegetable Mughlai Paratha

Afghani pilaf

Masala chips with parmesan and lemon salt

DESSERT - £7

Coconut rice pudding, mixed fruit morobba, coriander biscuit, malai ice cream
(ask for vegan)

Poached pear kheer, Bramley apple chutney, pistachio kulfi (gf)

Gulab jamun cheese cake, cocoa, kulfi