



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



## SMALL BITE

Brussels sprouts, cumin cabbage, crushed momos, cranberry



## SECOND COURSE

Tandoori masala roasted scallop, malaikari, naga chilli oil  
*Perfectly paired house-crafted Memsahib's Masala Gin*



## THIRD COURSE

Turkey crown kofta, masala gravy, cranberry  
*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

Kaffir lime marinated tiger prawn skewer, dry shrimp chutney

### SECOND COURSE

Tandoori masala roasted scallop malaikari, naga chilli oil  
*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, trimmings bhuna, spiced 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

Brussels sprouts, cumin cabbage, crushed momos, cranberry

### 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, dum potato, dijon mustard  
*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, chick pea, 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 2-3 dishes per person.*

## VEGETABLE

- Brussels sprouts, cumin cabbage, crushed momos, cranberry 🎄 - 7
- Vegetable/Chicken samosa chaat with hash brown bharta - 8.5
- Deconstructed onion bhaji chaat, pomegranate, cumin raita - 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, dum potato, dijon mustard - 12

## SEAFOOD

- Masala Gin cured, roasted fillet of plaice, jhalfry, caper salsa 🎄 - 12
- Kaffir lime marinated tiger prawn skewer, dry shrimp chutney - 12
- Tandoori masala roasted scallop, malaikari sauce, naga chilli oil - 13
- Sea bass parcel, seasonal vegetable ghonto, kasundi - 12
- Misshapen air-fried salmon, trimmings bhuna, spicy caviar - 13

## MEAT

- Cotswold venison seekh kebab, kosha vegetable, turkey bacon - 14
- Beef shami kebab, brisket rezala, cumin peri peri salad - 15
- Slow cooked Indian railway style mutton on the bone curry - 15
- Turkey crown kofta, masala gravy, chilli cranberry cranberry 🎄 - 13

(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 Lounge Cookbook

-£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**