

Date: 17.07.17

Publication: Good Things Magazine Online

Monthly Unique Users: 112,073

Good Things
Gourmet food & luxury travel

Where To Dine: July

Summer's officially here – which means the arrival of brand new restaurants, menus and delicious pop-ups. From tech-free feasts to cheesy afternoon teas, here's the latest (and tastiest) ways to dine this July.

10 Enjoy brunch with an Indian twist at Chutney Mary



Chutney Mary has just launched a new weekend brunch – with an exciting Indian twist. The glamorously contemporary restaurant has created a compelling menu of spicy and flavourful dishes – with live jazz music to compliment the offering.

Unique to the UK, the egg dishes either originate from Indian breakfasts or mid-morning snacks, or are spicy versions of British favourites – these include Aloori a famous parsi dish (scrambled eggs with tomato, spring onion and herbs); Bombay Kejriwal with green chilli (fried egg and cheese on crisp toast sprinkled with green chilli); Spiced Eggs Benedict; and Mopla egg masala with paratha (Kerala curried eggs).

Other menu highlights include Curly kale salad chaat (with mango and tamarind dressing); Goat's cheese kebab salad; Crispy squid bhajias; Lamb Chapli Pau sliders (with Kasundi ketchup); Salmon Kedgere Mangalore prawn curry (with coconut and red chilli); Afghani chicken tikka (with fennel, cardamom and Himalayan mint); Hyderabad vegetable biryani; Konkan green lamb curry; Rasmalai brûlée; and Fresh strawberry kulfi.

Where: 73 St James's Street, London SW1A 1PH

Cost: Prices are two courses for £30, or three courses at £34, including naan or rice, and vegetables. There is also a children's menu at £15.

Bookings: Please phone 020-7629 6688, or visit www.chutneymary.com to make a reservation