



DIWALI TASTING MENU

Available from 5th - 10th November 2018 - all menus are subject to change

6 courses £85

Wine Pairing £65 *see below

Prestige Wine Pairing £95 *please ask your sommelier

Cassava, Lentil & Sabudana Papads, Shrimp & Mango Chutneys
Billecart-Salmon, Brut Rosé, Champagne, France NV

Raj Kachori

Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2016

Seafood Pepper Fry, Malabar Paratha

Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV

Tandoori Masala Lamb Chop & Boti Kebab

Bobal, Mil Historias, Bodegas Altolandon, Manchuela, Spain 2016

Guinea Fowl Biryani, Pomegranate & Mint Raita

Agiorgitiko, Bizios, Nemea, Greece 2011

served with Dal Maharani, Paneer Makhni - Bread Basket or Basmati Rice

Warm Jalebi, Rabri

La Chapelle' de Château Lafaurie-Peyraguey, Sauternes, France 2013

or

Saffron Pistachio Falooda

Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017

Please speak to your server regarding any allergy concerns. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.

Please note all game may contain shot.

All prices are inclusive of VAT. A discretionary 12.5% will be added to your bill.



DIWALI VEGETARIAN TASTING MENU

Available from 5th - 10th November 2018 - all menus are subject to change

6 courses £80

Wine Pairing £65 *see below

Prestige Wine Pairing £95 *please ask your sommelier

Cassava, Lentil & Sabudana Papads, Shrimp & Mango Chutneys
Billecart-Salmon, Brut Rosé, Champagne, France NV

Raj Kachori

Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2016

Wild Mushroom Pepper Fry, Malabar Paratha

Sylvaner, Réserve Millésime, Domaine Rolly Gassmann, Alsace, France 2010

Subz Seekh Kebab, Roasted Sesame Chutney

Bobal, Mil Historias, Bodegas Altolandon, Manchuela, Spain 2016

Kala Moti Pilau, Cashewnut & Paneer

Merlot 'Cuvée Alexandre', Apalta Vineyard, Casa Lapostolle, Colchagua, Chile 2013

Served with: Dal Lasooni, Palak Paneer - Bread Basket or Basmati Rice

Warm Jalebi, Rabri

La Chapelle' de Château Lafaurie-Peyraguey, Sauternes, France 2013

or

Saffron Pistachio Falooda

Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017

Please speak to your server regarding any allergy concerns. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.

Please note all game may contain shot.

All prices are inclusive of VAT. A discretionary 12.5% will be added to your bill.