



## FESTIVE TASTING MENU

Available from 28<sup>th</sup> November 2017 - all menus are subject to change

6 courses £75

Wine Pairing £65 \*see below

Prestige Wine Pairing £95 \*please ask your sommelier

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

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Samosa Papdi Chat, Tamarind, Sev  
*Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2016*

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Black Pepper Fish Tikka, Carrot & Dill Pachadi  
*Kamoizumi Shusen Honjikomi 'Three Dots', Junmai Ginjo, Hiroshima, Japan NV*  
or  
Ajwaini Scallops, Mooli Sabzi & Achar  
*Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV*

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Gilafi Quail Seekh Kebab, Green Chilli Chutney  
*Oeil de Perdrix Rosé, Domaine de Montmollin, Neuchâtel, Switzerland 2016*  
or  
Murgh Methi Malai Tikka, Peanut Chutney  
*Grüner Veltliner, 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2015*  
or  
Kid Goat Methi Keema, Salli, Pao (add Bheja)  
*Carignan, Vigno Dry Farmed, Morande, Maule Valley, Chile 2013*

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Pork Cheek Vindaloo  
*Agiorgitiko, Bizios, Nemea, Greece 2011*  
or  
Achari Jheenga Curry  
*Pinot Noir 'Pioneer Block', Saint Clair, Marlborough, New Zealand 2014*  
served with Dal Maharani, Aloo Methi Mattar - Bread Basket or Basmati Rice

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Stewed Fig Kheer  
*'La Chapelle' Château Lafaurie-Peyraguey, Sauternes, France 2013*  
or  
Kesar Pista Angoori Rasmalai  
*Moscato d'Asti 'Nivole', Michele Chiarlo, Piedmont, Italy 2016*

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.



## FESTIVE VEGETARIAN TASTING MENU

Available from 27<sup>th</sup> November 2017 - all menus are subject to change

### 6 courses £70

Wine Pairing £65 \*see below

Prestige Wine Pairing £95 \*please ask your sommelier

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

Aloo Tikki Chat, Chana Masala, Tamarind, Sev  
*Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2016*

Dosa, Mysore Sabzi, Coconut Chutney  
*Pinot Gris 'Cornier' Domaine Loew, Alsace, France 2015*

Paneer Tikka, Cashew Nut, Corn Chat  
*Grüner Veltliner, 'Remmer' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2015*  
or

Mattar Paneer Pao, Sesame & Peanut Chutney  
*Oeil de Perdrix Rosé, Domaine de Montmollin, Neuchâtel, Switzerland 2016*

Wild Mushroom, Truffle & Morel Pilau  
*Carignan, Vigno Dry Farmed, Morande, Maule Valley, Chile 2013*  
or

Chola, Sweet Potato Kulcha, Indian Lemon Achar  
*Pinot Noir 'Pioneer Block', Saint Clair, Marlborough, New Zealand 2014*

served with Dal Maharani, Patiala Baingan Masala - Bread Basket or Basmati Rice

Mulled Christmas Fruit Falooda  
*'La Chapelle' Château Lafaurie-Peyraguey, Sauternes, France 2013*  
or

Kesar Pista Angoori Rasmalai  
*Moscato d'Asti 'Nivole', Michele Chiarlo, Piedmont, Italy 2016*

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.

All prices are inclusive of VAT.

A discretionary 12.5% will be added to your bill.