



FESTIVE TASTING MENU

7 courses £85

Wine Pairing £70 *to see below

Prestige Wine Pairing £100 *please ask you sommelier

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

Chilli Garlic Thetcha Duck, Bombay Bhel
Pinot Noir, Ma Maison, Leung Estate, Martinborough, New Zealand 2015

Scottish Salmon Tikka, Sage & Cardamom
Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV

Achari Guinea Fowl Tikka, Fig & Onion Chutney
Grüner Veltliner 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2016

Kid Goat Methi Keema, Salli, Pao (*add Bheja*)
Bobal, Mil Historias, Altolandon, Manchuela, Spain 2016

Muntjac Biryani, Pomegranate & Mint Raita
Merlot 'Cuvée Alexandre', Apalta Vineyard, Casa Lapostolle, Chile 2013

or

Smoked Quail Kofta
Agiorgitiko, Bizios, Namea, Greece 2011

Served with Dal Maharani, Tulsi Dum Aloo - Bread Basket or Basmati Rice

Spiced Fruit Cake, Amla Murabba, Old Monk Custard
Late Bottled Vintage Port, Ferreira, Douro Valley, Portugal 2013

or

Wine Poached Pear, Nankhatai Pistachio Crumble, Vanilla Ice Cream
'La Chapelle' de Château Lafaurie-Peyraguey, Sauternes, France 2013

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

7 courses £80

Wine Pairing £70 *to see below
Prestige Wine Pairing £100 *please ask your sommelier

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

Sweet Potato & Parsnip Chat, Tamarind, Sev
Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV

Malai Broccoli, Cranberry, Green Chilli Raita
Verdejo, Jose Pariente, Rueda, Spain 2017

Chestnut, Lotus Root, Bhel
Grüner Veltliner 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2016

Bombay Chowpatty, Pao Bhaji
Pinot Noir, Ma Maison, Leung Estate, Martinborough, New Zealand 2015

Wild Mushroom, Morel & Truffle Pilau
Merlot 'Cuvée Alexandre', Apalta Vineyard, Casa Lapostolle, Chile 2013

or

Paneer Pasanda, Cashewnut, Cream
Primitivo Rose, Tamari, San Marzano, Salento, Italy 2017

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

Spiced Fruit Cake, Amla Murabba, Old Monk Custard
Late Bottled Vintage Port, Ferreira, Douro Valley, Portugal 2013

or

Wine Poached Pear, Nankhatai Pistachio Crumble, Vanilla Ice Cream
'La Chapelle' de Château Lafaurie-Peyraguey, Sauternes, France 2013