



VALENTINE'S DAY MENU

(All menus are subject to change)

£95

Wine Pairing £70 *to see below
Prestige Wine Pairing £135 *please ask you sommelier

Cassava, Lentil & Sabudana Papads, Shrimp & Mango Chutneys

Duck Egg Lobster Bhurji, Truffle
&
Methi Kid Goat Keema, Salli, Pao
&
Amritsari Scallop

Champagne Billecart-Salmon, Brut Rosé, France NV

Achaari Pigeon Bread Pakora, Spinach Mustard Chutney, Apple & Green Almond Salad
Primitivo Rosé, Tramari, San Marzano, Salento, Italy 2017

Madras Lobster Chukka, Moong Lentil Pesarattu, Dorset Crab Podimas
White Blend 'Kalmoesfontein', A.A. Badenhorst, Coastal Region, South Africa 2016

Tandoor Roasted Kentish Lamb Loin
&
Quail Tawa Pulao, Quail Eggs

Served with: Kashmiri Rajma, Amchuri Kaddu, Bathua Raita, Truffle Laccha Paratha, Saffron Peshawari Naan

Shiraz 'Marananga' Bin 150, Penfolds, Barossa Valley, Australia 2015

Rasogulla, Hibiscus Raspberry Jelly, Star-Anise Rhubarb Murabba
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.



VALENTINE'S DAY VEGETARIAN MENU

(All menus are subject to change)

£95

Wine Pairing £70 * see below

Prestige Wine Pairing £ 135 *please ask you sommelier

Cassava, Lentil & Sabudana Papads, Coriander & Mint & Mango Chutneys

Kerala Yam, Dosa Crisp
&
Masala Avocado Golguppa
&
Mumbai Pao Bhaji

Champagne Billecart-Salmon, Brut Rosé, France NV

Achaari Mutter Paneer Bread Pakora, Spinach Mustard Chutney, Apple & Green Almond Salad
Primitivo Rosé, Tramari, San Marzano, Salento, Italy 2017

Madras Jackfruit Chukka, Moong Lentil Pesarattu, Roast Aubergine Bharta
White Blend 'Kalmoesfontein', A.A. Badenhorst, Coastal Region, South Africa 2016

Soya Keema Stuffed Tandoori Gucchi
&
Methi Porcini Tawa Pilao

Served with: Kashmiri Rajma, Amchuri Kaddu, Bathua Raita, Truffle Laccha Paratha, Saffron Peshawari Naan

Heida Tradition, Domaine des Muses, Valais, Switzerland 2008

Rasogulla, Hibiscus Raspberry Jelly, Star-Anise Rhubarb Murabba
Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017

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