



## DIWALI TASTING MENU

£110.00

Wine Pairing £85.00 \*see below

Pappadum Selection, Shrimp Sorpotel & Nimbu Achari Raita  
Gol Guppas, Jaljeera, Potato, Sprouting Moong  
*2020 Clos Signadore, A Mandria di Signadore, Patrimonio, France*

Palak Patta, Aloo Chaat, Tamarind, Sev  
*2017 Verdejo, Majuelo del Chivitero, Isaac Cantalapiedra, Castilla y Leon, Spain*  
or  
Amritsari Pink Shrimps & Queenies, Dill Raita  
*2020 Grüner Veltliner, Weinzierlberg, Stadt Krems, Kremstal, Austria*

Goan Cafreal Salmon Tikka, Tomato Chutney  
*2019 Sancerre, Chêne Marchand Domaine Guilleraut-Fargette, Loire, France*  
or  
Kesari Kalmi Kebab, Mint & Mustard Chutney  
*2018 Riesling, Spätlese, Brauneberger Juffer Sonnenuhr, Schloss Lieser, Mosel, Germany*  
or  
Kid Goat Methi Keema, Salli, Pao  
*2017 Vino Nobile di Montepulciano, Tenuta Valdipiatta, Tuscany, Italy*

Wild Muntjac Biryani, Pomegranate & Mint Raita  
*2020 Pinot Noir, Applejack Vineyard, Giant Steps, Yarra Valley, Australia*  
or

Chicken Butter Masala  
*2019 Riesling/Furmint, Moric, Balaton, Hungary*  
or

Goan Prawn Curry  
*2020 St-Péray, Domaine de Lorient, Rhône, France*

Served With: Dal Maharani, Saag Makai - Bread Basket or Basmati Rice

Add: Tandoori Masala Lamb Chop, Walnut Chutney (£18.00)  
*2018 Cabernet Sauvignon, Main Road, Restless River, Hemel-En-Aarde, SA (£22.00)*

Saffron Pistachio Kulfi Falooda  
*2020 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy*  
or  
Gulab Jamun Crumble, Cardamom Basundi  
*2010 Château Filhot, Sauternes, France*

## VEGETARIAN TASTING MENU

£100.00

Wine Pairing £85.00 \*see below

Pappadum Selection, Mango Chutney & Nimbu Achari Raita  
Gol Guppas, Jaljeera, Potato, Sprouting Moong  
*2020 Clos Signadore, A Mandria di Signadore, Patrimonio, France*

Palak Patta Aloo Chaat, Tamarind, Sev  
*2017 Verdejo, Majuelo del Chivitero, Isaac Cantalapiedra, Castilla y Leon, Spain*  
or  
Kurkuri Bhindi Bhel, Saunth Chutney  
*2020 Malvazija, Kozlovic, Istria, Croatia*

Achaari Paneer Tikka, Fig & Cashewnut, Corn Chat  
*2020 Plexus, John Duval, Barossa Valley, Australia*  
or  
Tandoori Broccoli, Chilli & Green Mango Raita  
*2016 Friulano, Galea, I Clivi, Friuli, Italy*  
or  
Beetroot Chops Pao, Peanut Ghati Masala  
*2020 Bruilly, Vieilles Vignes, Jean-Claude Lapalu, Beaujolais, France*

Gucchi, Khumb & Truffle Pilau  
*2020 Collioure, Les Canadells, Domaine La Tour Vieille, Roussillon, France*  
or

Methi Malai Mutter Paneer  
*2019 Sancerre, Chêne Marchand Domaine Guilleraut-Fargette, Loire, France*  
or

Khatta Meetha Baingan  
*2020 Pinot Noir, Applejack Vineyard, Giant Steps, Yarra Valley, Australia*

Served With: Dal Maharani, Saag Makai - Bread Basket or Basmati Rice

Saffron Pistachio Kulfi Falooda  
*2020 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy*  
or  
Gulab Jamun Crumble, Cardamom Basundi  
*2010 Château Filhot, Sauternes, France*

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.

Tasting menu last orders: Lunch - 13:45 Dinner - 21:45