



## FESTIVE MENU

8<sup>th</sup> November - 30<sup>th</sup> December

£100.00

Wine Pairing £75.00

Pappadam Selection, Shrimp Sorpotel & Nimbu Achari Raita  
Gol Guppas, Jaljeera, Potato, Sprouting Moong  
*2020 Sainte Victoire, Rosalie, Domaine Terre de Mistral, Provence, France*

Aloo Chat, Roasted Chestnuts, Tamarind, Sev  
*2018 Terrasse, Keermont, Stellenbosch, South Africa*

or

Amritsari Pink Shrimps & Queenies, Dill Raita  
*2020 Grüner Veltliner, Weinzierlberg, Stadt Krems, Kremstal, Austria*

Goan Cafreal Salmon Tikka, Tomato Chutney  
*2020 Semillon, Epileptic Inspiration, BlankBottle, Elgin, South Africa*

or

Gilafi Quail Seekh Kebab, Mint & Mustard Chutney  
*2018 Riesling, Spätlese, Brauneberger Juffer Sonnenuhr, Schloss Lieser, Mosel, Germany*

or

Partridge Pepper Fry, Malabar Paratha  
*2017 Vino Nobile di Montepulciano, Tenuta Valdipiatta, Tuscany, Italy*

Muntjac Biryani, Pomegranate & Mint Raita  
*2019 Pinot Noir, Herrenstück, Holger Koch, Baden, Germany*

or

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

or

Goan Prawn Curry  
*2019 Saint-Joseph, Circa Sélection, Jean-Louis Chave, Rhône, France*

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

Add: Tandoori Masala Lamb Chop, Walnut Chutney (£16.00)  
*2017 Vino Nobile di Montepulciano, Tenuta Valdipiatta, Tuscany, Italy (£10.00)*

Saffron Pistachio Kulfi Falooda  
*2020 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy*

or

Cardamom & Basmati Rice Kheer, Fresh Figs  
*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.



## VEGETARIAN FESTIVE MENU

8<sup>th</sup> November - 30<sup>th</sup> December

£100.00

Wine Pairing £75.00

Pappadum Selection, & Nimbu Achari Raita  
Gol Guppas, Jaljeera, Potato, Sprouting Moong  
*2020 Sainte Victoire, Rosalie, Domaine Terre de Mistral, Provence, France*

Aloo Chat, Roasted Chestnuts, Tamarind, Sev  
*2018 Terrasse, Keermont, Stellenbosch, South Africa*

or

Samosa Chaat, Chana Masala, Imli Saunth Chutney  
*2020 Malvazija, Kozlovic, Istria, Croatia*

Achaari Paneer Tikka, Fig & Cashewnut, Corn Chat  
*2017 Rufete Blanco, Granito, Vinas del Cambrico, Castilla y Leon, Spain*

or

Tandoori Broccoli, Chilli & Green Mango Raita  
*2015 Sette, Fratelli, Maharashtra, India*

or

Beetroot Chop 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  
*2020 Semillon, Epileptic Inspiration, BlankBottle, Elgin, South Africa*

or

Khatta Meetha Baingan  
*2019 Pinot Noir, Herrenstück, Holger Koch, Baden, Germany*

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

Cardamom & Basmati Rice Kheer, Fresh Figs  
*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.