



FESTIVE TASTING MENU

£110.00

Wine Pairing £95.00 *see below

Pappadum Selection, Shrimp Sorpotel & Nimbu Achari Raita
Gol Guppas, Jaljeera, Potato, Sprouting Moong
2021 Clos Signadore, A Mandria di Signadore, Patrimonio, France

Aloo Chat, Tamarind, Sev
2019 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
Gilafi Turkey Seekh Kebab, Mint & Mustard Chutney
2018 Riesling, Spätlese, Brauneberger Juffer Sonnenuhr, Schloss Lieser, Mosel, Germany
or
Kid Goat Methi Keema, Salli, Pao
2018 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
2021 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)

Sauterns Poached Pears, Saffron Pistachio Kulfi Falooda
2021 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy
or

Cardamom & Basmati Rice Kheer, Fresh Figs
2010 Château Filhot, Sauternes, France

VEGETARIAN TASTING MENU

£100.00

Wine Pairing £95.00 *see below

Pappadum Selection, Mango Chutney & Nimbu Achari Raita
Gol Guppas, Jaljeera, Potato, Sprouting Moong
2021 Clos Signadore, A Mandria di Signadore, Patrimonio, France

Aloo Chat, Tamarind, Sev
2019 Verdejo, Majuelo del Chivitero, Isaac Cantalapiedra, Castilla y Leon, Spain
or
Samosa Chaat, Chana Masala, Saunth Chutney
2021 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
2021 Brouilly, Vieilles Vignes, Jean-Claude Lapalu, Beaujolais, France

Gucchi, Khumb & Truffle Pilau
2021 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

Sauterns Poached Pears, Saffron Pistachio Kulfi Falooda
2021 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.

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