



FESTIVE TASTING MENU

£110.00

Wine Pairing £85.00 *see below

Pappadum Selection, Shrimp Sorpotel & Nimbu Achari Raita
Gol Guppas, Jaljeera, Potato, Sprouting Moong
2021 L'Esprit de Provence, Le Grand Cros, Provence, France

Aloo Chat, 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 Guillaud-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

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)

Sauterns Poached Pears, 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

VEGETARIAN TASTING MENU

£100.00

Wine Pairing £85.00 *see below

Pappadum Selection, Mango Chutney & Nimbu Achari Raita
Gol Guppas, Jaljeera, Potato, Sprouting Moong
2021 L'Esprit de Provence, Le Grand Cros, Provence, France

Aloo Chat, Tamarind, Sev

2017 Verdejo, Majuelo del Chivitero, Isaac Cantalapiedra, Castilla y Leon, Spain
or

Samosa Chaat, Chana Masala, 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 Fruilano, 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 Guillaud-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
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.

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