



## TASTING MENU

£100.00

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 Chaat, 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 Krenms, Kremstal, Austria*

Goan Cafreal Salmon Tikka, Tomato Chutney  
*2020 Pouilly - Fume, Domaine Du Bouchot, Loire, France*  
or  
Gilafi Quail Seekh Kebab, Mint & Mustard Chutney  
*2018 Riesling, Spätlese, Vollenweider Woller Goldgrube, Mosel, Germany*  
or  
Kid Goat Methi Keema, Salli, Pao  
*2018 Vino Nobile di Montepulciano, Tenuta Valdipiatta, Tuscany, Italy*

Wild Muntjac Biryani, Pomegranate & Mint Raita  
*2021 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 (£19.00)  
*2019 Cabernet Sauvignon, Main Road, Restless River, Hemel-En-Aarde, SA (£22.00)*

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

Cardamom & Basmati Rice Kheer, Fresh Mango, Sorbet  
*2019 Château Lafon, Sauternes, France*

## VEGETARIAN TASTING MENU

£90.00

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 Chaat, 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*

Achari Paneer Tikka, Fig & Cashew nut, Corn Chaat  
*2020 Plexus, John Duval, Barossa Valley, Australia*  
or  
Tandoori Broccoli, Chilli & Green Mango Raita  
*2019 Faugeres, Rocalhas, La Graine Sauvage, France*  
or  
Beetroot Chops Pao, Peanut Ghati Masala  
*2021 Brouilly, Vieilles Vignes, Jean-Claude Lapalu, Beaujolais, France*

Gucchi, Khumb & Truffle Pilau

Methi Malai Mutter Paneer  
*2020 Pouilly - Fume, Domaine Du Bouchot, Loire, France*  
or

Khatta Meetha Baingan  
*2021 Pinot Noir, Applejack Vineyard, Giant Steps, Yarra Valley, Australia*

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

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

Cardamom & Basmati Rice Kheer, Fresh Mango, Sorbet  
*2019 Château Lafon 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