



## TASTING MENU

£95.00

Wine Pairing £85.00

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

*2021 Sauvignon Blanc, Amphora, Gabrielskloof, Western Cape, SA*  
or

Gilafi Quail Seekh Kebab, Mustard & Mint 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

Cardamom & Basmati Rice Kheer, Fresh Mango, Sorbet

*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.