



TASTING MENU

£95.00

Wine Pairing £85.00

Pappadum 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

2019 Sancerre, Chêne Marchand Domaine Guilleraut-Fargette, Loire, France
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

2018 Vino Nobile di Montepulciano, Tenuta Valdipiatta, Tuscany,

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 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.