



TASTING MENU

£120.00

Wine Pairing £95.00
Oscietra Caviar 30G £100.00
Fresh Black Truffle £25.00

Pappadum Selection, Shrimp Sorpotel & Nimbu Achari Raita
Gol Guppas, Jaljeera, Potato, Sprouting Moong
2022 Cuvee de la Reine des Bois, Domaine de la Mordoree, Tavel, France

Aloo Chaat, Tamarind, Sev
2020 Verdejo, Majuelo del Chiviritero, Isaac Cantalapiedra, Castilla y Leon, Spain
or
Amritsari Pink Shrimps & Queenies, Dill Raita
2023 Grüner Veltliner, Stadt Krems, Kremstal, Austria

Goan Cafreal Salmon Tikka, Tomato Chutney
2022 Sancerre, Domaine Paul Cherrier, Loire, France
or
Gilafi Quail Seekh Kebab, Mint & Mustard Chutney
2020 Riesling Spätlese, Niederberg Helden, Thomas Hagg, Schloss Lieser, Mosel, Germany
or
Kid Goat Methi Keema, Salli, Pao
2020 Tinta Barocca, Memento, Bot River, SA

Wild Muntjac Biryani, Pomegranate & Mint Raita
2019 Spätburgunder, Rhini, Weingut Ziereisen, Baden, Germany
or
Chicken Butter Masala
2021 Riesling/Furmint, Hidden Treasures, Moric, Balaton, Hungary
or
Goan Prawn Curry
2021 Chardonnay, Ava Marie, Restless River, Hemel-en-Aarde, SA
Served with Dal Maharani, Saag Makai, Bread Basket or Basmati Rice

Add: Tandoori Masala Lamb Chop, Walnut Chutney (£22.00)
2018 Margaux, Château des Gravières, Bordeaux, France (£20.00)

Saffron Pistachio Kulfi Falooda
2023 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy
or
Cardamom & Basmati Rice Kheer, Fresh Mango, Sorbet
2017 Castelnau de Suduiraut, Château Castelnau, Sauternes, France

VEGETARIAN TASTING MENU

£110.00

Wine Pairing £95.00
Fresh Black Truffle £25.00

Pappadum Selection, Mango Chutney & Nimbu Achari Raita
Gol Guppas, Jaljeera, Potato, Sprouting Moong
2022 Cuvee de la Reine des Bois, Domaine de la Mordoree, Tavel, France

Aloo Chaat, Tamarind, Sev
2020 Verdejo, Majuelo del Chiviritero, Isaac Cantalapiedra, Castilla y Leon, Spain
or
Samosa Chaat, Channa Masala, Saunth Chutney
2022 Malvazija, Kozlovic, Istria, Croatia

Achari Paneer Tikka, Fig & Cashew Nut, Corn Chaat
2022 Plexus, John Duval, Barossa Valley, Australia
or
Tandoori Broccoli, Chilli & Green Mango Raita
2021 Riesling/Furmint, Hidden Treasures, Moric, Balaton, Hungary
or
Beetroot Chops Pao, Peanut Ghati Masala
2020 Blaufränkisch, Ried Johannesshöhe, Weingut Prieler, Burgenland, Austria

Methi Malai Mutter Paneer
2022 Sancerre, Domaine Paul Cherrier, Loire, France
or
Khatta Meetha Baingan
2019 Spätburgunder, Rhini, Weingut Ziereisen, Baden, Germany

Gucchi, Khumb & Truffle Pilau

Served with Dal Maharani, Saag Makai, Bread Basket or Basmati Rice

Saffron Pistachio Kulfi Falooda
2023 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy
or
Cardamom & Basmati Rice Kheer, Fresh Mango, Sorbet
2017 Castelnau de Suduiraut, Château Castelnau, 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 15% service charge will be added to your bill.