



NEW YEARS EVE TASTING MENU

£220.00 (Wine Pairing £105.00)

Pappadum Selection, Shrimp Sorpotel & Achari Nimbu Raita
2023 Chateau Ste Anne, Bandol, France

Amritsari Lobster, Shrimps & Queenies, Caviar, Dill Raita
2023 Chardonnay, Coddington, Kumeu River, Auckland, New Zealand

or

Beetroot Raj Kachori, Tamarind Chutney, Sev
2022 Verdejo, Majuelo del Chivitero, Isaac Cantalapiedra, Castilla y Leon, Spain

Dill & Black Pepper Salmon Tikka, Mint & Mustard Chutney
2023 Sancerre, Domaine Paul Cherrier, Loire, France

or

Ajwaini Paneer Tikka, Fig & Cashew Nut, Corn Chat
2022 Plexus, John Duval, Barossa Valley

or

Tandoori Masala Lamb Chop, Kashmiri Walnut Chutney
2018 Margaux, Château des Graviers, Bordeaux, France

or

Fresh Truffle, Masala Bhaji, Butter Pao
2022 Riesling Spätlese, Brauneberger Juffer-Sonnenuhr, Weingut Willi Haag, Germany

Hyderabadi Adraki Bhuna Muntjac
2022 Pinot Noir, Mount Jefferson, Cristom, Willamette Valley, USA

or

Awadhi Dum Guinea Fowl Korma
2023 Chardonnay, Coddington, Kumeu River, Auckland, New Zealand

or

Kathal Biryani, Cucumber & Cumin Raita
2022 Pinot Noir, Mount Jefferson, Cristom, Willamette Valley, USA

or

Benarasi Masala Gobhi, Cardamom & Cream
2023 Collioure, Les Canadelles, Domaine La Tour Vieille, Roussillon, France

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

Beetroot Halwa, Saffron & Pistachio Rabri
2023 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont

or

Marsala Soaked Rasgulla, Chocolate & Hazelnut Trifle
2015 Sauternes, Castelnaud de Suduiraut, Château Suduiraut, 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.