



TASTING MENU

£110.00

Wine Pairing £95

Pappadum Selection, Shrimp Sorpotel & Nimbu Achari Raita
Gol Guppas, Jaljeera, Potato, Sprouting Moong

2020 Clos Signadore, A Mandria di Signadore, Patrimonio, 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 Krems, Kremstal, Austria

Goan Cafreal Salmon Tikka, Tomato Chutney
2021 Sancerre, Domaine Paul Cherrier, Loire, France
or
Gilafi Pheasant Seekh Kebab, Mint & Mustard Chutney
2020 Riesling Spätlese, Vollenweider Wölfer Goldgrube, Mosel, Germany
or
Kid Goat Methi Keema, Salli, Pao
2019 Tinta Barocca, Momento, Bot River, SA

Wild Muntjac Biryani, Pomegranate & Mint Raita
2020 Spätburgunder, Rhini, Weingut Ziereisen, Baden, Germany
or
Chicken Butter Masala
2020 Riesling/Furmint, Hidden Treasures, Moric, Balaton, Hungary
or
Goan Prawn Curry
2020 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 (£19.00)
2016 Margaux, Château des Gravières, Bordeaux, France (£20.00)

Saffron Pistachio Kulfi Falooda
2022 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy
or
Cardamom & Basmati Rice Kheer, Figs
2020 Château Lafon, Sauternes, France

VEGETARIAN TASTING MENU

£100.00

Wine Pairing £95

Pappadum Selection, Mango Chutney & Nimbu Achari Raita
Gol Guppas, Jaljeera, Potato, Sprouting Moong

2020 Clos Signadore, A Mandria di Signadore, Patrimonio, France

Aloo Chaat, Tamarind, Sev
2019 Verdejo, Majuelo del Chivitero, Isaac Cantalapiedra, Castilla y Leon, Spain
or
Samosa Chaat, Chana Masala, Saunth Chutney
2022 Malvazija, Kozlovic, Istria, Croatia

Achari Paneer Tikka, Fig & Cashew Nut, Corn Chaat
2021 Plexus, John Duval, Barossa Valley, Australia
or
Tandoori Broccoli, Chilli & Green Mango Raita
2020 Riesling/Furmint, Hidden Treasures, Moric, Balaton, Hungary
or
Beetroot Chops Pao, Peanut Ghati Masala
2019 Blaufränkisch, Ried Johanneshöhe, Weingut Prieler, Burgenland, Austria

Methi Malai Mutter Paneer
2021 Sancerre, Domaine Paul Cherrier, Loire, France
or
Khatta Meetha Baingan
2020 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
2022 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy
or
Cardamom & Basmati Rice Kheer, Figs
2020 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.
Please note all game may contain shot.
All prices are inclusive of VAT.
A discretionary 15% service charge will be added to your bill.