



## VALENTINE'S TASTING MENU

£140.00 (Wine Pairing £105)

Pappadam Selection, Shrimp Sorpotel & Nimbu Achari Raita  
Gol Guppas, Jaljeera, Potato, Sprouting Moong  
*2023 Chateau Ste Anne, Bandol, France*

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

or  
Aloo Papdi Chana Chaat, Tamarind Chutney, Sev  
*2021 Verdejo, Majuelo del Chiviritero, Isaac Cantalapiedra, Castilla y Leon, Spain*

Duck Egg Bhurji, Devon Crab, Shaved Truffles, Malabar Paratha  
*2023 Sancerre, Domaine Paul Cherrier, Loire, France*

or  
Lasooni Wild Tiger Prawns, Red Pepper Chutney  
*2022 Grüner Veltliner, Langenlois, Schloss Gobelsburg, Kamptal, Austria*

or  
Achari Paneer Tikka, Pomegranate & Corn Chaat  
*2022 Plexus, John Duval, Barossa Valley, Australia*

or  
Tandoori Romanesco, Chilli & Green Mango  
*2022 St Joseph, Jean-Baptiste Souillard, Rhône, France*

Chicken Butter Masala  
*2021 Somlo, Hidden Treasures, Moric, Balaton, Hungary*

or  
Punjabi Rahra Muntjac  
*2022 Pinot Noir, Mount Jefferson, Cristom, Willamette Valley, USA*

or  
Zafrani Tender Jackfruit Biryani, Cucumber & Cumin Raita  
*2022 Pinot Noir, Mount Jefferson, Cristom, Willamette Valley, USA*

or  
Gucchi Malai Mutter Paneer  
*2023 Sancerre, Domaine Paul Cherrier, Loire, France*

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

Marsala Rasgulla Tiramisu  
*2023 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy*

or  
Gold Leaf Gajar Halwa Tart, Saffron Basundi  
*2015 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.