



VALENTINE'S TASTING MENU

£120.00

Wine Pairing £95

Pappadam Selection, Shrimp Sorpotel & Nimbu Achari Raita
Gol Guppas, Jaljeera, Potato, Sprouting Moong
2020 Clos Signadore, A Mandria di Signadore, Patrimonio, France

Amritsari Lobster, Shrimps & Queenies, Dill Raita
2020 Grüner Veltliner, Weinzierlberg, Stadt Krems, Kremstal, Austria
or

Aloo Papdi Chana Chaat, Tamarind Chutney, Sev
2019 Verdejo, Majuelo del Chivitero, Isaac Cantalapiedra, Castilla y Leon, Spain

Duck Egg Bhurji, Devon Crab, Shaved Truffles, Malabar Paratha
2022 Malvazija, Kozlovic, Istria, Croatia
or

Lasooni Wild Tiger Prawns, Red Pepper Chutney
2021 Viognier, The Age of Grace, Lismore Estate, Greyton, South Africa
or

Achari Paneer Tikka, Pomegranate & Corn Chaat
2021 Plexus, John Duval, Barossa Valley, Australia
or

Tandoori Romanesco, Chilli & Green Mango Raita
2020 Riesling/Furmint, Hidden Treasures, Moric, Balaton, Hungary

Chicken Butter Masala
2020 Riesling/Furmint, Hidden Treasures, Moric, Balaton, Hungary
or

Punjabi Rahra Muntjac
2020 Spätburgunder, Rhini, Weingut Ziereisen, Baden, Germany
or

Zafrani Tender Jackfruit Biryani, Cucumber & Cumin Raita
2021 Chardonnay, Ava Marie, Restless River, Hemel-en-Aarde, SA
or

Gucchi Malai Mutter Paneer
2021 Collioure, Les Canadelles, Domaine La Tour Vieille, Roussillon, France

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

Marsala Rasgulla Tiramisu
2022 Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy
or
Gold Leaf Gajar Halwa Tart, Saffron Basundi
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.