

Taste of Tamarind



Channa Chaat

Riesling Kilikanoon, Clare Valley, Australia , 2015

Grilled scallop with smoked pepper chutney & asparagus

Chablis 1er Cru Montmains, Domaine Chanson 2013

Tandoor grilled baby chicken breast on puréed tomato with fenugreek leaves

Hamilton Russell Chardonnay, Hemel-en-Aarde Valley South Africa, 2016

Blood orange sorbet

Elliot farm lamb chops with raw papaya, fennel and star anise, spiced spinach, dal makhni, pulao rice, naan

Crozes-Hermitage Les Meysonniers, Domaine Chapoutier, Rhone Valler, France, 2015

Carrot fudge, pistachio kulfi

Vin de Constance, Klein Constantia, South Africa, 2013

£75.00 pp / £125.00 pp with wine flight

Please note that all guests must order from the same menu / Maximum of 6 diners
Please speak to your server regarding any allergy concerns
Available until 1:30pm for lunch and 9:30pm for dinner

All prices are inclusive of VAT / A discretionary service charge of 12.5% will be added to your final bill

Vegetarian

Taste of Tamarind



Channa Chaat

Riesling Kilikanoon, Clare Valley, Australia , 2015

Broccoli cakes with potato and spring onions; gooseberry chutney

Chablis 1er Cru Montmains, Domaine Chanson 2013

Tandoor grilled cauliflower, peppers, tomato and puréed tomato with fenugreek leaves

Hamilton Russell Chardonnay, Hemel-en-Aarde Valley South Africa, 2016

Blood orange sorbet

Cottage cheese with spiced potato filling, Spiced spinach, Dal makhni, Pulao rice, Naan

Crozes-Hermitage Les Meysonniers, Domaine Chapoutier, Rhone Valler, France, 2015

Carrot fudge, pistachio kulfi

Vin de Constance, Klein Constantia, South Africa, 2013

£65.00 pp / £115.00 pp with wine flight

Please note that all guests must order from the same menu / Maximum of 6 diners

Please speak to your server regarding any allergy concerns

Available until 9:30pm

All prices are inclusive of VAT / A discretionary service charge of 12.5% will be added to your final bill