

GOURMET MENU £87

Rajsthani Churi Chaat

Indian street food, with sweet & tangy chutneys

Griddled Scottish Scallops

mildly spiced red lentil & curry leaf sauce with a green apple salsa topped with oscietra caviar



Bell Pepper Chicken Tikka

light, creamy chicken tikka laced with mixed bell peppers

Coconut & Chilli Seabass

with coconut & fresh chilli glaze, dehydrated black olives & salmon roe salsa



Crispy Lobster

tossed in a spicy red chilli jam

Char-grilled Lamb Chop

new season lamb, spiced marinade & pistachio crust



Kerala Prawn Curry

infused with aromatic spices

Hyderabadi Dal Katli

red lentils & spinach, tempered with mustard & curry leaf

Steamed Rice

Naan



Warm Fondant

bitter chocolate fondant with a liquid cardamom caramel centre, pistachio sabayon, milk sorbet

Executive Chef Karunesh Khanna

Wine pairing available for an additional £74 per person

Last orders: Lunch 1.30 pm & dinner 10 pm (9pm on Sundays)

*Please speak to server for allergens information.
Customers with nut allergies / intolerances eating
in our restaurants do so entirely at their own
risk. All our dishes can contain traces of nut.
There could be accidental cross-contamination
from cooking oils, utensils or nut particles.*

*Menu is offered for the whole table. Minimum
order of 2 diners, maximum order of 8 diners.
Service is discretionary but a recommended 13.5%
will be added to your bill, all of which is distributed
to our staff. All prices include VAT at current rate.*