

GROUP MENU A £125pp

Rajasthani 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

Ottella, "Back to Silence" Lugana 2020

Coconut & Chilli Seabass

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

Chicken Tikka Hasnu

royal kebab with a complex spice mix

Ossian, Verdejo 2018

Crispy Lobster

tossed in a spicy red chilli jam

Char-grilled Lamb Chops

spiced marinade & pistachio crust

Masut, "Estate Vineyard" Pinot Noir 2019

Grilled Duck Breast Vindaloo

a piquant Goan delicacy flavoured with pickled chillies

Lasooni Palak

fresh spinach with tomato & garlic

Hyderabadi Dal Katli

red lentils & spinach, tempered with mustard & curry leaf

Basmati Rice / Naan

Chateau Musar, 2000

Chocolate Rasmalai

70% valrhona dark chocolate tart with Rasmalai & homemade rabri ice cream

Mudigliza, Maury 2018

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. Menu is served to all
parties of 8 guests or more. Service charge of 15%
will be added to your bill, all of which is distributed
to our staff. All prices include VAT at current rate.*

VEGETARIAN GROUP MENU A £125pp

Rajasthani Churi Chaat

Indian street food, with sweet & tangy chutneys

Allahabadi Baked Samosa

homemade pastry filled with vegetables, served with tangy chutneys

Ottella, "Back to Silence" Lugana 2020

Tandoori Paneer Tikka

homemade cottage cheese & pickle marinade

Nutty Yoghurt & Corn Kebab

with an almond & panko crust

Ossian, Verdejo 2018

Grilled Portobello Mushroom

grilled, stuffed mushroom drizzled with truffle oil and laced with fresh truffle

Green Peas & Watercress Seekh Kebab

stuffed with black fig chutney

Masut, "Estate Vineyard" Pinot Noir 2019

Grilled Soya Chaap Vindaloo

soya bean nuggets in pickled chilli sauce - a piquant Goan delicacy

Lasooni Palak

fresh spinach with tomato & garlic

Hyderabadi Dal Katli

red lentils & spinach, tempered with mustard & curry leaf

Basmati Rice / Naan

Chateau Musar, 2000

Mango Kulfi

a traditional but lighter kulfi rippled with mango lime purée, served on a stick. Caramel pineapple with fresh chilli & ginger, mango foam & caramel pistachio

Chateau Roumieu, Sauternes 2018

Executive Chef Karunesh Khanna

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GROUP MENU B £95pp

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

Ottella, "Back to Silence" Lugana 2020

Coconut & Chilli Seabass

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

Chicken Tikka Hasnu

royal kebab with a complex spice mix

Trimbach, "Cuvée Frédéric Emile" Riesling 2013

Crispy Lobster

tossed in a spicy red chilli jam

Char-grilled Lamb Chop

spiced marinade & pistachio crust

Caramelised Brussels Sprouts with Chestnut

Lasooni Palak

fresh spinach with tomato & garlic

Naan

Allegrini, Amarone della Valpolicella Classico 2018

Warm Fondant

bitter chocolate fondant with a liquid cardamom caramel centre

Mudigliza, Maury 2018

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Ottella, "Back to Silence" Lugana 2020

Nutty Yoghurt & Corn Kebab

with an almond & panko crust

Green Peas & Watercress Seekh Kebab

stuffed with black fig chutney

Trimbach, "Cuvée Frédéric Emile" Riesling 2013

Grilled Portobello Mushroom

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Tandoori Paneer Tikka

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Caramelised Brussels Sprouts with Chestnut

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fresh spinach with tomato & garlic

Naan

Allegrini, Amarone della Valpolicella Classico 2018

Mango Kulfi

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