

GOURMET MENU *£85*

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

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

Ossian, Verdejo 2018

Crispy Lobster

tossed in a spicy red chilli jam

Char-grilled Lamb Chop

new season lamb, spiced marinade & pistachio crust

Masut, "Estate Vineyard" Pinot Noir 2018

Kerala Prawn Curry

infused with aromatic spices

Hyderabadi Dal Katli

red lentils & spinach, tempered with mustard & curry leaf

Steamed Rice

Naan

Allegrini, Amarone della Valpolicella Classico 2018

Warm Fondant

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

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. 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.*

TASTING MENU £79

Curly Kale Salad

Griddled Scottish Scallops

Chicken Tikka Masala
Tandoori Konkan Prawn
Venison Seekh Kebab

Chettinad Chicken Biryani
Kathiyawadi Lamb Curry
Hyderabadi Dal Katli
Beetroot Raita
Naan

Chocolate Rasmalai

VEGETARIAN TASTING MENU £69

Curly Kale Salad

Allahabadi Baked Samosa

Tandoori Paneer Tikka
Green Pea & Watercress Seekh Kebab
Nutty Yoghurt & Corn Kebab

Maharashtrian Vangi Biryani
Vegetable Kofta Curry
Hyderabadi Dal Katli
Beetroot Raita
Multigrain Roti

Mango Kulfi

Executive Chef Karunesh Khanna

Wine pairing available for an additional £45 per person

Non-alcoholic cocktail pairing available for an additional £25 per person

Menu is offered for the entire table. Minimum order of 2 diners.

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