

Rajasthani Churi Chaat

Indian street food, with sweet & tangy chutneys

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 2018

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

Allegrini, Amarone della Valpolicella Classico 2018

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.
Please kindly note that menus are subject to change.*

VEGETARIAN GROUP MENU A £125pp

Rajasthani Churi Chaat

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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

Allegrini, Amarone della Valpolicella Classico 2018

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

Rajasthani Churi Chaat

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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 2019

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

Chocolate Rasmalai

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

Mudigliza, Maury 2018

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Nutty Yoghurt & Corn Kebab

with an almond & panko crust

Green Peas & Watercress Seekh Kebab

stuffed with black fig chutney

Ossian, Verdejo 2018

Grilled Portobello Mushroom

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

Tandoori Paneer Tikka

homemade cottage cheese & pickle marinade

Masut, "Estate Vineyard" Pinot Noir 2019

Vegetable Kofta Curry

vegetable dumplings stuffed with prunes served in a saffron & roasted cashew nut sauce

Hyderabadi Dal Katli

red lentils & spinach, tempered with mustard & curry leaf

Steamed Rice

Naan

Allegrini, Amarone della Valpolicella Classico 2018

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

Mudigliza, Maury 2018

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