

**Rajsthani Churi Chaat**

*Indian street food, with sweet & tangy chutneys*

Ottella, "Back to Silence" Lugana 2020

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**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

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**Crispy Lobster**

*tossed in a spicy red chilli jam*

**Char-grilled Lamb Chops**

*spiced marinade & pistachio crust*

Masut, "Estate Vineyard" Pinot Noir 2018

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**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

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**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

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## **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

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## **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

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## **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

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## **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

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### **Rajasthani Churi Chaat**

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Ottella, "Back to Silence" Lugana 2020

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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

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### **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

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### **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

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### **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

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### **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

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### **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

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### **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*

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