

# GOURMET MENU £85

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## **Rajasthani Churi Chaat**

*Indian street food, with sweet & tangy chutneys*

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 2018

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## **Calcutta Prawn Curry**

*tender prawns coated with a creamy sauce of coconut milk, flavoured with Indian mustard "kasundi"*

## **Frontier Dal**

*green lentils & Bengal gram tempered with cumin & chilli*

## **Green Pea Pulao**

### **Naan**

Allegrini, Amarone della Valpolicella Classico 2018

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