

# GROUP MENU A £125pp

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## **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

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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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## **Lamb Nihari Curry**

*delicate & buttery flavoured slow-cooked lamb osso-bucco curry*

## **Kerala Ghee Roast Potatoes**

*Stone flower flavoured potatoes with fresh ghee-roasted spices*

## **Frontier Dal**

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

## **Green Pea Pulao / 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 note that menus are subject to change.*

# VEGETARIAN GROUP MENU A £125pp

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## **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

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## **Nutty Yoghurt & Corn Kebab**

*with an almond & panko crust*

## **Tandoori Paneer Tikka**

*homemade cottage cheese & pickle marinade*

Ossian, Verdejo 2018

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## **Crispy Stuffed Padron Chilli Pepper**

*puff rice coated crispy peppers, stuffed with yoghurt & almond powder*

## **Tandoori Malai Artichoke**

*Marinated with yoghurt, green cardamom & mascarpone cheese*

Masut, "Estate Vineyard" Pinot Noir 2019

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## **Mewa Mawa Kofta Curry**

*mawa kofta in delicate cashew & yoghurt curry with caramelized figs*

## **Kerala Ghee Roast Potatoes**

*Stone flower flavoured potatoes with fresh ghee-roasted spices*

## **Frontier Dal**

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

## **Green Pea Pulao / 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**

*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*

### **Bell Pepper Chicken Tikka**

*light, creamy chicken tikka laced with mixed bell peppers*

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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### **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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### **Chocolate Rasmalai**

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

Mudigliza, Maury 2018

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*with an almond & panko crust*

### **Tandoori Paneer Tikka**

homemade cottage cheese & pickle marinade

Ossian, Verdejo 2018

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*puff rice coated crispy peppers, stuffed with yoghurt & almond powder*

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*Marinated with yoghurt, green cardamom & mascarpone cheese*

Masut, "Estate Vineyard" Pinot Noir 2019

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### **Mewa Mawa Kofta Curry**

*mawa kofta in delicate cashew & yoghurt curry with caramelized figs*

### **Frontier Dal**

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

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**Naan**

Allegrini, Amarone della Valpolicella Classico 2018

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