

GOURMET MENU £85

Rajasthani Churi Chaat

Indian street food, with sweet & tangy chutneys

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

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

Makhan Malai

saffron-thickened milk foam, dried rose petals & raspberries

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..*