

## GOURMET MENU £85

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### **Rajasthani Churi Chaat**

*Indian street food, with sweet & tangy chutneys*

2022 Tamboerskloof, Viognier, Stellenbosch, South Africa

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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*

2022 Château du Rouët, Estérelle Rosé, Côtes de Provence, France

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### **Crispy Lobster**

*tossed in a spicy red chilli jam*

### **Char-grilled Lamb Chop**

*new season lamb, spiced marinade & pistachio crust*

2020 Ata Rangī, Crimson Pinot Noir, Martinborough, New Zealand

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### **Calcutta Prawn Curry**

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

### **Mewadi Dal**

*a trio of lentils, tempered with cumin & chilli*

### **Green Pea Pulao**

### **Naan**

2020 Teusner, Avatar, Grenache / Mourvèdre / Shiraz, Barossa Valley, South Australia

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### **Makhan Malai**

*saffron-thickened milk foam, dried rose petals & raspberries*

NV Nyetimber, Cuvee Chérie Demi-Sec, England

Wine pairing available for an additional £74 per person

*Non-alcoholic cocktail pairing available for an additional £30 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 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..*

## TASTING MENU £79

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Curly Kale Salad

2021 La Segreta, Il Bianco, Sicily, Italy

Tandoori Malai Artichoke

Tandoori Konkan Prawn

Chicken Reshmi Kebab

2022 Crystallum, The Agnes Chardonnay, Western Cape, South Africa

Hyderabadi Lamb Biryani

Goan Green Chicken Curry

Mewadi Dal

Beetroot Raita

Naan

2020 Valpolicella Classico, Acinatico Ripasso, Accordini, Veneto, Italy

Brown Butter Caramel Tart

2020 Garonnelles, Sauternes, Bordeaux, France

## VEGETARIAN TASTING MENU £69

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Curly Kale Salad

2021 La Segreta, Il Bianco, Sicily, Italy

Tandoori Paneer Tikka

Tandoori Malai Artichoke

Nutty Yoghurt & Corn Kebab

2022 Silver Lining, Chardonnay, Adelaide Hills, South Australia

Gobi Methi Biryani

Mewa Mawa Kofta Curry

Mewadi Dal

Beetroot Raita

Multigrain Roti

2020 Valpolicella Classico, Acinatico Ripasso, Accordini, Veneto, Italy

Mango Kulfi

2020 Garonnelles, Sauternes, Bordeaux, France

*Wine pairing available for an additional £45 per person*

*Non-alcoholic cocktail pairing available for an additional £25 per person*

*Menu is offered for the entire table. Minimum order of 2 diners.*

*Last orders: Lunch 1.30 pm & dinner 10 pm (9pm on Sundays)*

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