

GOURMET MENU £87

Rajasthani Churi Chaat
Indian street food, with sweet & tangy chutneys

2022 Tamboerskloof, Viognier, Stellenbosch, South Africa

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

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

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

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..*