

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..*

TASTING MENU £79

Curly Kale Salad

2021 La Segreta, Il Bianco, Sicily, Italy

Tandoori Malai Artichoke
Tandoori Konkan Prawn
Chicken Reshmi Kebab

2022 Silver Lining, Chardonnay, Adelaide Hills, South Australia

Hyderabadi Lamb Biryani
Goan Green Chicken Curry
Mewadi Dal
Beetroot Raita
Naan

2020 Valpolicella Ripasso Valpantena, Bertani, Veneto, Italy

Brown Butter Caramel Tart

2020 Garonnelles, Sauternes, Bordeaux, France

VEGETARIAN TASTING MENU £69

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 Ripasso Valpantena, Bertani, 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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