

## GOURMET MENU £89

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Rajsthani 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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Mangalore Prawn Curry  
*slow-cooked tender prawns in a coconut & red chilli sauce*

Cholar Dal  
*split Bengal gram, raisins, toasted coconut & tempered with cumin*

Jeera Pulao  
Naan

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

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Makhan Malai  
or  
Brown Butter Caramel Tart

NV Nyetimber, Cuvee Chérie Demi-Sec, England

Wine pairing available for an additional £79 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

Nutty Yoghurt & Corn Kebab

Tandoori Konkan Prawn

Tandoori Malai Artichoke

Chicken Tikka Hasnu

2022 Silver Lining, Chardonnay, Adelaide Hills, South Australia

Lamb Kundan Kaliya

Raj Aloo

Cholar Dal

Beetroot Raita

Jeera Pulao

Naan

2020 Valpolicella, Acinatico Ripasso, Accordini Veneto, Italy

Mango Kulfi

2020 Garonnelles, Sauternes, Bordeaux, France

## VEGETARIAN TASTING MENU £69

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Curly Kale Salad

2021 La Segreta, Il Bianco, Sicily, Italy

Nutty Yoghurt & Corn Kebab

Tandoori Paneer Tikka

Tandoori Malai Artichoke

Crispy Stuffed Padron Chilli Pepper

2022 Silver Lining, Chardonnay, Adelaide Hills, South Australia

Mewa Mawa Kofta Curry

Raj Aloo

Cholar Dal

Beetroot Raita

Jeera Pulao

Multigrain Roti

2020 Valpolicella, Acinatico Ripasso, Accordini Veneto, Italy

Mango Kulfi

2020 Garonnelles, Sauternes, Bordeaux, France

*Wine pairing available for an additional £52 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)*

Please speak to the 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 nuts. There could be accidental cross-contamination from cooking oils, utensils or nut particles.