

GOURMET MENU £95

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 Saint Baillon 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

slow-cooked tender prawns, coconut & Indian mustard kasundi

Frontier Dal

green lentils & Bengal gram tempered with cumin & chilli

Jeera Pulao

Naan

2020 Teusner, The Riebke Shiraz Barossa Valley, South Australia

Chocolate & Hazelnut Praline Bar

dark & milk chocolate mousse, almond & roasted coriander praline

or

Brown Butter Caramel Tart

pink peppercorn ice cream

NV Nyetimber, Cuvee Chérie Demi-Sec, England

Wine pairing available for an additional £82 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.*

VEGETARIAN GOURMET MENU £85

Rajasthani Churi Chaat

Indian street food, with sweet & tangy chutneys

2022 Tamboerskloof, Viognier, Stellenbosch, South Africa

Nutty Yoghurt & Corn Kebab

with an almond & panko crust

Tandoori Paneer Tikka

*homemade cottage cheese, kashmiri red chilli, yoghurt,
punjabi garam masala marinade*

2022 Château Saint Baillon Rosé, Côtes de Provence, France

Caramelised Brussel Sprouts

pan-fried with chestnuts in a Bengal sauce

Tandoori Malai Artichoke

Marinated with yoghurt, green cardamom & mascarpone cheese

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

Mewa Mawa Kofta Curry

*vegetable dumplings, pistachio, cashew,
caramelized onions & tomato sauce*

Frontier Dal

green lentils & Bengal gram tempered with cumin & chilli

Jeera Pulao

Naan

2020 Teusner, The Riebke Shiraz Barossa Valley, South Australia

Salted Caramel Kulfi

orange sauce & pecan nut brittle

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)

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