

VALENTINE'S DAY 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

Tandoori Malai Artichoke

marinated with yoghurt, green cardamom & mascarpone cheese

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 Raspberry Mousse

coconut & drambuie sorbet

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 VALENTINE'S DAY
GOURMET MENU £95**

Rajasthani Churi Chaat

Indian street food, with sweet & tangy chutneys

2022 Tamboerskloof, Viognier, Stellenbosch, South Africa

Tandoori Paneer Tikka

homemade cottage cheese, Kashmiri red chilli, yoghurt, punjabi garam masala marinade

Nutty Yoghurt & Corn Kebab

with an almond & panko crust

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

Crispy Broccoli

laced with a chilli-garlic glaze

Grilled Aubergine

babycorn & edamame marinated in a pickled dressing

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
in caramelized onions & tomato sauce*

Frontier Dal

green lentils & Bengal gram tempered with cumin & chilli

**Jeera Pulao
Multigrain Roti**

2021 Teusner, Avatar, Grenache / Mourvèdre / Shiraz, Barossa Valley, South Australia

Chocolate Raspberry Mousse

coconut & drambuie sorbet

NV Nyetimber, Cuvee Chérie Demi-Sec, England

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