

TERRACE MENU



Please note that no other menus are available between 2.45 pm and 5 pm

SMALL PLATES

Small / Regular		Small / Regular	
Curly Kale Salad	12	Coastal Crab Cake	12 / 18
<i>crunchy salad with toasted almonds, date slivers & kokum dressing</i>		<i>handpicked crab flakes, lime & chilli chutney</i>	
Mango Avocado Salad	12	Allahabadi Baked Samosa	8 / 12
<i>mâché, rocket, frisée, red currant, white balsamic glaze</i>		<i>homemade pastry filled with vegetables, served with tangy chutneys</i>	
Compressed Watermelon Salad	12	Crispy Stuffed Padron Chilli Pepper	12
<i>tamarind glazed marinated grapes & plum</i>		<i>puff rice coated crispy peppers, stuffed with yoghurt & almond</i>	
Rajasthani Churi Chaat	12		
<i>indian street food, with sweet & tangy chutneys</i>			

GRILLS

Small / Regular		Small / Regular	
Griddled Scottish Scallops	19 / 28	Chicken Reshmi Kebab	12
<i>mildly spiced red lentil & curry leaf sauce, green apple salsa, oscietra caviar</i>		<i>lavoured with royal cumin, dry ginger & homemade spices</i>	
Coconut & Chilli Seabass	17 / 25		
<i>with coconut & fresh chilli glaze, dehydrated black olives & salmon roe salsa</i>			
Crispy Lobster	36	Grilled Aubergine	8 / 12
<i>tossed in a spicy red chilli jam</i>		<i>babycorn & edamame marinated in a pickled dressing</i>	
Spicy Chargrilled Jumbo Prawn	26	Nutty Yoghurt & Corn Kebab	8 / 12
<i>cooked over an open fire with pickled chilli paste</i>		<i>with an almond & panko crust</i>	
Lamb Kakori	18	Slow Roasted Sweet Potato	10
<i>delicately spiced royal kebab from lucknow</i>		<i>Tamarind, coriander & chilli</i>	
Char-grilled Lamb Chops	28 / 42	Crispy Broccoli	10
<i>kokum spiced marinade, pistachio crust</i>		<i>laced with a chilli-garlic glaze</i>	

VEGETARIAN

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. 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

This menu is available everyday between 14:30 – 17:00hrs

DESSERTS

Chocolate & Hazelnut Praline Bar 10
dark & milk chocolate mousse, almond & roasted coriander praline
Edwards Cold Brew Coffee Liqueur *England* 10

Double Baked Cheesecake 10
compressed rhubarb, almond tuile
2022 Passito di Noto Organic, Planeta, Sicily & Sardinia, Italy 18

Apricot Eton Mess 10
apricot compote, cardamom & lime Chantilly cream
Ghee-Washed Old-Fashioned 18

Strawberry Kulfi 10
pecan nut brittle
Tosolini Saliza Amaretto, Italy 28% 11

Summer Berries Tart 10
raspberry, blackberry, blueberry, strawberry, saffron yoghurt
2015 Garonnelles, Sauternes, Bordeaux, France 14

Selection of Gelato and Sorbet 9
seasonal flavours
Evangelista Limoncello Italy 32% 10

DESSERT COCKTAILS

Masala Espresso Martini 16
*Diplomatico Mantuano rum, Grand Marnier,
cardamom, vanilla, espresso*

Ghee-Washed Old-Fashioned 18
*ghee-washed Buffalo Trace bourbon, Pedro Ximénez,
fig marmalade, black walnut bitters*

Keralan Mocha 16
*Sapling vodka, Edwards Cold Brew coffee liqueur, Saliza Amaretto,
Mozart Dark chocolate liqueur, coconut cream*

Chivas Luxe 32
*Chivas Royal Salute 21 years whisky, Madeira, Suze D'Autrefois, apricot,
honey bitters, sandalwood tincture, citrus oils*

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SWEET WINE

Garonnelles, Sauternes 2015 <i>Bordeaux, France</i>	14
Quinta do Crasto, Colheita Port 2003 <i>Portugal</i>	21
NV Nyetimber, Cuvee Cherie Demi-Sec <i>England</i>	15
Passito di Noto Organic, Planeta 2022 <i>Sicily & Sardinia, Italy</i>	18

BRANDY

Castarède 1990 Armagnac <i>France 40%</i>	25
Delamain XO Pale & Dry <i>France 42%</i>	29
H by Hine VSOP Cognac <i>France 40%</i>	14
Hine XO Cognac <i>France 40%</i>	39
Père Magloire 12 years Calvados <i>France 40%</i>	22
Tesseron Lot 76 Cognac <i>France 40%</i>	35

WHISKIES

Amrut Fusion <i>India 40%</i>	19
Ardbeg Uigeadail <i>Scotland 40%</i>	18
Blanton's Gold <i>U.S.A. 40%</i>	27
Glenfarclas 25 years <i>Scotland 40%</i>	64
Glenmorangie Nectar D'Or <i>Scotland 40%</i>	19
Highland Park 12 years <i>Scotland 40%</i>	14
Macallan 18 years <i>Scotland 40%</i>	72

DIGESTIFS

Drambuie <i>Scotland 40%</i>	12
Evangelista Limoncello <i>Italy 32%</i>	10
Tosolini Grappa di Moscato <i>Italy 40%</i>	16
Tosolini Sambuca <i>Italy 38%</i>	11

SELECTION OF TEA & COFFEE

Espresso	4	Earl Grey	4.5
Americano	4	Rosebud	4.5
Cappuccino	4	Fresh Mint	4.5
Latte	4	Masala Chai	4.5

Wines served in 100ml measures.
Spirits served in 50ml measures. 25ml measures available on request.
Please notify staff about any allergies before ordering.

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