HOLI GOURMET MENU *£98*

Holi Sour - *Boatyard Double gin, le Chemin des Moines liqueur, yuzushu, lemon, vegan foamer* £12

Benarsi Aloo Tikki Chat
potatoes rosti stuffed with spring peas, tamarind chutney, coriander &mint chutney

NV Classic Reserve, Hattingley Valley, England

—

Malai Chicken Tikka
light, creamy chicken tikka, mace & cardamom

Coconut & Chilli Seabass
with coconut & fresh chilli glaze, dehydrated black olives & salmon roe salsa

2023 Château Saint Baillon Rosé, Côtes de Provence, France

—

Crispy Lobster
tossed in a spicy red chilli jam

Char-grilled Lamb Chop
kokum spiced marinade & pistachio crust

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

—

Alleppey Prawn Curry
slow cooked tender prawns, coconut, raw mangoes

Dal Amritsari
green lentils & bengal gram tempered with cumin & chilli

Jeera Pulao
Naan

2022 Teusner, Avatar, Grenache / Mourvèdre / Shiraz, Barossa Valley, South Australia

—

Pistachio Malai Ghevar
honeycomb tart, dates, pistachio

2022 Passito di Noto Organic, Planeta, Sicily & Sardinia, Italy

Wine pairing available for an additional £85 per person
Non-alcoholic cocktail pairing available for an additional £30 per person
Last orders: Lunch 1.30 pm & dinner 10 pm
Menu is offered for the entire table. Minimum order of 2 diners

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.
Menu available 13.03.2025 – 16.03.2025

13.03.2025

VEGETARIAN
HOLI GOURMET MENU *£98*

Holi Sour - *Boatyard Double gin, le Chemin des Moines liqueur, yuzushu, lemon, vegan foamer* £12

Benarsi Aloo Tikki Chat
potatoes rosti stuffed with spring peas, tamarind chutney, coriander &mint chutney

NV Classic Reserve, Hattingley Valley, England

Tandoori Paneer Tikka
homemade cottage cheese, kashmiri red chilli, yoghurt, punjabi garam masala

Tandoori Malai Artichoke
yoghurt, green cardamom & mascarpone cheese

2023 Château Saint Baillon Rosé, Côtes de Provence, France

Nutty Yoghurt & Corn Kebab
almond & panko crust

Grilled Aubergine
babycorn & edamame, pickled dressing

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

Mewa Mawa Kofta Curry
vegetable dumplings, pistachio, cashew, caramelized onions & tomato sauce

Dal Amritsari
green lentils & bengal gram tempered with cumin & chilli

Jeera Pulao
Naan

2022 Teusner, Avatar, Grenache / Mourvèdre / Shiraz, Barossa Valley, South Australia

Pistachio Malai Ghevar
honeycomb tart, dates, pistachio

2022 Passito di Noto Organic, Planeta, Sicily & Sardinia, Italy

Wine pairing available for an additional £85 per person
Non-alcoholic cocktail pairing available for an additional £30 per person
Last orders: Lunch 1.30 pm & dinner 10 pm
Menu is offered for the entire table. Minimum order of 2 diners

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.
Menu available 13.03.2025 – 16.03.2025