

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 <i>crunchy salad with toasted almonds, date slivers & kokum dressing</i>	14	Rajasthani Churi Chaat <i>indian street food, with sweet & tangy chutneys</i>	16
Compressed Watermelon Salad <i>tamarind glazed marinated grapes & plum</i>	14	Allahabadi Baked Samosa <i>homemade pastry filled with vegetables, served with tangy chutneys</i>	10 / 14
Baked Venison Samosa <i>handmade pastry filled with spicy venison mince & raisins</i>	15	Coastal Crab Cake <i>handpicked crab flakes, lime & chilli chutney</i>	19 / 28

GRILLS

	Small / Regular		Small / Regular
Griddled Scottish Scallops <i>mildly spiced red lentil & curry leaf sauce, green apple salsa, oscietra caviar</i>	20 / 30	Zaffrani Chicken Reshmi Kebab <i>chicken seekh, royal cumin, dry ginger, homemade spices & saffron</i>	12 / 18
Coconut & Chilli Seabass <i>with coconut & fresh chilli glaze, dehydrated black olives & salmon roe salsa</i>	18 / 27	VEGETARIAN	
Crispy Lobster <i>tossed in a spicy red chilli jam</i>	39	Grilled Aubergine <i>tomato & chilli chutney marinade, dill & cucumber yoghurt</i>	10 / 14
Spicy Chargrilled Jumbo Prawn <i>cooked over an open fire, pickled chilli paste</i>	28	Nutty Yoghurt & Corn Kebab <i>with an almond & panko crust</i>	9 / 13
Lamb Kakori <i>delicately spiced royal kebab from lucknow</i>	21	Tandoori Sweet Potato <i>slow-cooked with dried pomegranate & chilli flakes</i>	12
Char-grilled Lamb Chops <i>Slow cooked over applewood charcoal spiced marinade, pistachio crust</i>	28 / 42	Crispy Broccoli <i>laced with a chilli-garlic glaze</i>	10
		Chargrilled Courgettes <i>basil, mint, mustard chutney</i>	12

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 11
dark & milk chocolate mousse, almond & roasted coriander praline
Edwards Cold Brew Coffee Liqueur *England* 10

Basque Cheesecake 11
basil & mandarin salsa
2015 Garonnelles, Sauternes, Bordeaux, France 14

Fresh Plum Tart 11
ginger chantilly crème, home-made damson plum sorbet
Quinta do Crasto, Colheita Port 2003 *Portugal* 21

Salted Caramel kulfi 11
almond brittle
Ghee-Washed Old-Fashioned 19

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 19
*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*

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

SWEET WINE

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

BRANDY

Castarède XO Armagnac <i>France 40%</i>	21
Delamain XO Pale & Dry <i>France 42%</i>	35
H by Hine VSOP Cognac <i>France 40%</i>	14
Frapin VIP XO Cognac <i>France 40%</i>	43
Père Magloire 12 years Calvados <i>France 40%</i>	22
Tesseron Lot.29 XO Exception Cognac <i>France 40%</i>	90

WHISKIES

Amrut Fusion <i>India 40%</i>	19
Ardbeg Uigeadail <i>Scotland 40%</i>	18
Glenfarclas 25 years <i>Scotland 40%</i>	64
Glenmorangie 16 years The Nectar <i>Scotland 46%</i>	19
Highland Park 12 years <i>Scotland 40%</i>	14
Macallan 18 years <i>Scotland 40%</i>	72
Redbreast 12 years <i>Ireland 40%</i>	18
WhistlePig 10 years Rye <i>U.S.A. 50%</i>	26

DIGESTIFS

Drambuie <i>Scotland 40%</i>	12
Isolabella Limoncello <i>Italy 30%</i>	10
Tosolini Grappa di Moscato <i>Italy 40%</i>	16
Tosolini Sambuca <i>Italy 38%</i>	11

SELECTION OF TEA & COFFEE

Espresso	4.5	Earl Grey	4.5
Americano	4.5	Rosebud	4.5
Cappuccino	4.5	Fresh Mint	4.5
Latte	4.5	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.