

TERRACE MENU



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

SMALL PLATES

Small / Regular

Curly Kale Salad 14
*crunchy salad with toasted almonds,
date slivers & kokum dressing*

Compressed Watermelon Salad 14
*tamarind glazed marinated grapes &
plum*

Baked Venison Samosa 15
*handmade pastry filled with spicy
venison
mince & raisins*

Small / Regular

Rajasthani Churi Chaat 16
*indian street food, with sweet
& tangy chutneys*

Allahabadi Baked Samosa 10 / 14
*homemade pastry filled with vegetables,
served with tangy chutneys*

Coastal Crab Cake 19 / 28
*handpicked crab flakes, lime & chilli
chutney*

GRILLS

Small / Regular

Griddled Scottish Scallops 20 / 30
*mildly spiced red lentil & curry leaf sauce,
green apple salsa, oscietra caviar*

Coconut & Chilli Seabass 18 / 27
*with coconut & fresh chilli glaze,
dehydrated black olives &
salmon roe salsa*

Crispy Lobster 39
tossed in a spicy red chilli jam

Spicy Chargrilled Jumbo Prawn 28
*cooked over an open fire,
pickled chilli paste*

Lamb Kakori 21
*delicately spiced royal kebab
from lucknow*

Char-grilled Lamb Chops 28 / 42
*Slow cooked over applewood
charcoal spiced marinade,
pistachio crust*

Small / Regular

Zaffrani Chicken Reshmi Kebab 12 / 18
*chicken seekh, royal cumin,
dry ginger, homemade spices & saffron*

VEGETARIAN

Grilled Aubergine 10 / 14
*tomato & chilli chutney marinade,
dill & cucumber yoghurt*

Nutty Yoghurt & Corn Kebab 9 / 13
with an almond & panko crust

Tandoori Sweet Potato 12
*slow-cooked with dried pomegranate
& chilli flakes*

Crispy Broccoli 10
laced with a chilli-garlic glaze

Chargrilled Courgettes 12
basil, mint, mustard chutney

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, Cuvee Cherie 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	5	Earl Grey	5
Americano	5	Rosebud	5
Cappuccino	5	Fresh Mint	5
Latte	5	Masala Chai	5

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