

# VALENTINE'S DAY MENU £88

Elevate your dining experience  
Half bottle of Jacquart Mosaic Brut NV £42

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## Baked Venison Samosa

*handmade pastry filled with spicy venison mince & raisins*

2024 Il Rosé di Casanova, La Spinetta Tuscany, Italy

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## Griddled Scottish Scallops

*red lentil & curry leaf sauce, green apple salsa, oscietra caviar*

## Malai Chicken Tikka

*light, creamy chicken tikka, mace & cardamom*

2023 Alvarinho Escolha , Quinta Azevedo Minho Portugal

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## Crispy Lobster

*tossed in a spicy red chilli jam*

2023 Ata Rangi, Crimson Pinot Noir, Martinborough North Island, New Zealand

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## Konkan Prawn Curry

*slow cooked tender prawns, coriander seeds, coconut & tamarind*

## Mewari Dal Tadka

*trio of lentils, tempered with cumin & chilli*

## Jeera Pulao

## Naan

2023 Teusner, Avatar, Grenache / Mourvèdre / Shiraz, Barossa Valley, South Australia

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## Raspberry & Pistachio Semifreddo

*Raspberry-yoghurt indulgence,  
pistachio crumble, raspberry jelly*

2022 Garonnelles, Sauternes, Bordeaux, France

Wine pairing available for an additional £72 per person  
Non- alcoholic cocktail pairing available for an additional £30 per person  
Last orders: Lunch 1.30pm and Dinner 10pm  
Menu is offered for the entire table. Minimum order of 2 diners

*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.*