

TASTING MENU £85

Curly Kale Salad

crunchy salad with toasted almonds, date slivers & kokum dressing

2023 La Segreta, Il Bianco, Sicily, Italy

Nutty Yoghurt & Corn Kebab

almond, panko crust

Tandoori Konkan Prawn

wild prawns, blend of pickled chillies & tamarind

Chicken Kalmi Kebab

freshly ground whole spices, burnt kashmiri chilli flakes

2018 Tamboerskloof, Viognier, Stellenbosch, South Africa



Lamb Nihari

welsh lamb osso-bucco, kashmiri chilli, robust spices

Raj Aloo

tangy potatoes with five pickling spices

Mewari Dal Tadka

trio of lentils, tempered with cumin & chilli

Beetroot Raita

Jeera Pulao

Naan

2021 Valpolicella, Acinatico Ripasso, Accordini Veneto, Italy



Basque Cheesecake

2022 Garonnelles, Sauternes, Bordeaux, France

Wine pairing available for an additional £55 per person

Non-alcoholic cocktail pairing available for an additional £25 per person

Menu is offered for the entire table. Minimum order of 2 diners.

Last orders: Lunch 1.30 pm & dinner 10 pm (9pm on Sundays)

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.

VEGETARIAN TASTING MENU £75

Curly Kale Salad

crunchy salad with toasted almonds, date slivers & kokum dressing

2023 La Segreta, Il Bianco, Sicily, Italy

Nutty Yoghurt & Corn Kebab

almond, panko crust

Tandoori Paneer Tikka

homemade cottage cheese, kashmiri red chilli, yoghurt, punjabi garam masala

Tandoori Artichoke Heart

yoghurt, green cardamom, mascarpone cheese

2018 Tamboerskloof, Viognier, Stellenbosch, South Africa

Banarasi Kofta Curry

vegetable dumplings, dates, cashew, almond & tomato sauce

Raj Aloo

tangy potatoes with five pickling spices

Mewari Dal Tadka

trio of lentils, tempered with cumin & chilli

Beetroot Raita

Jeera Pulao

Multigrain Roti

2021 Valpolicella, Acinatico Ripasso, Accordini Veneto, Italy

Salted Caramel Kulfi

2022 Garonnelles, Sauternes, Bordeaux, France

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Last orders: Lunch 1.30 pm & dinner 10 pm (9pm on Sundays)

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