



10 YEAR CELEBRATION

FESTIVE TASTING MENU

£110.00

Wine Pairing £95 see below*

Pappadum Selection, Shrimp Sorpotel & Nimbu Achari Raita
Gol Guppas, Jaljeera, Potato, Sprouting Moong

2022 L'Esprit de Provence, Le Grand Cros, Provence, France

Aloo Chaat, Tamarind, Sev

2019 Verdejo, Majuelo del Chivitero, Isaac Cantalapiedra, Castilla y Leon, Spain

or

Amritsari Pink Shrimps & Queenies, Dill Raita

2020 Grüner Veltliner, Weinzierlberg, Stadt Krems, Kremstal, Austria

Goan Cafreal Salmon Tikka, Tomato Chutney

2021 Sancerre, Domaine Paul Cherrier, Loire, France

or

Gilafi Pheasant Seekh Kebab, Mint & Mustard Chutney

2020 Riesling Spätlese, Vollenweider Wolfer Goldgrube, Mosel, Germany

or

Kid Goat Methi Keema, Salli, Pao

2019 Tinta Barocca, Momento, Bot River, SA

Wild Muntjac Biryani, Pomegranate & Mint Raita

2021 Pinot Noir, Applejack Vineyard, Giant Steps, Yarra Valley, Australia

or

Chicken Butter Masala

2020 Riesling/Furmint, Hidden Treasures, Moric, Balaton, Hungary

or

Goan Prawn Curry

2019 Chardonnay, Ava Marie, Restless River, Hemel-en-Aarde, SA

Served with: Dal Maharani, Saag Makai, Bread Basket or Basmati Rice

Add: Tandoori Masala Lamb Chop, Walnut Chutney (£19.00)

2016 Château des Graviers, Margaux, Bordeaux, France (£22.00)

Saffron Pistachio Kulfi Falooda

2022 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy

or

Cardamom & Basmati Rice Kheer, Figs

2020 Château Lafon, Sauternes, France

VEGETARIAN TASTING MENU

£100.00

Wine Pairing £95 see below*

Pappadum Selection, Shrimp Sorpotel & Nimbu Achari Raita
Gol Guppas, Jaljeera, Potato, Sprouting Moong

2021 L'Esprit de Provence, Le Grand Cros, Provence, France

Aloo Chaat, Tamarind, Sev

2019 Verdejo, Majuelo del Chivitero, Isaac Cantalapiedra, Castilla y Leon, Spain

Spain

or

Samosa Chaat, Chana Masala, Saunth Chutney

2022 Malvazija, Kozlovic, Istria

Achari Paneer Tikka, Fig & Cashew Nut, Corn Chaat

2021 Plexus, John Duval, Barossa Valley

or

Tandoori Broccoli, Chilli & Green Mango Raita

2020 Riesling/Furmint, Hidden Treasures, Moric, Balaton, Hungary

or

Beetroot Chops Pao, Peanut Ghati Masala

2019 Blaufränkisch, Ried Johanneshöhe, Weingut Prieler, Burgenland, Austria

Methi Malai Mutter Paneer

2021 Sancerre, Domaine Paul Cherrier, Loire, France

or

Khatta Meetha Baingan

2021 Pinot Noir, Applejack Vineyard, Giant Steps, Yarra Valley, Australia

Gucchi, Khumb & Truffle Pilau

Served with: Dal Maharani, Saag Makai, Bread Basket or Basmati Rice

Saffron Pistachio Kulfi Falooda

2022 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy

or

Cardamom & Basmati Rice Kheer, Figs

2020 Château Lafon, Sauternes, France

Please speak to your server regarding any allergy concerns.
Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.
Please note all game may contain shot.
All prices are inclusive of VAT.
A discretionary 14.5% will be added to your bill.