



Expedition Menus

Festive ~ Signature

£75pp (Add Wine Pairing £55pp)

Amuse Bouche

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#### Prawns ~ Masala

Roscoff onion coconut, sesame, peanut

(**Gobillard**, Brut Rosé, Hautvillers, Champagne, France)

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Salmon ~ Mooli

Tandoori tikka, raita, breakfast radish pickle

(**Blank Canvas**, *Grüner Veltliner*, Marlborough, NZ)

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#### Lamb ~ Black Cumin

Tandoori chop, quinoa salad, mustard

(**Sierra Cantabria**, *Tempranillo*, Rioja Crianza, Rioja, Spain)

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Chicken Tikka ~ Masala

Tomato, fenugreek, Kashmiri chilli

(**Château Ladignac**, Cru Bourgeois, Médoc, France)

OR

Duck ~ Madras

Pan-roasted breast, tamarind, curry leaf

(**Botromagno**, *Primitivo*, Puglia, Italy)

Served with Tadka Dal, Steamed Rice & Breads

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#### Date Pecan ~ Cinnamon

Kulfi, caramel, pistachio

(**Maury**, *Grenat*, **Mas Mudigliza**, Languedoc, France)

OR

#### Pineapple ~ Coconut

Sous vide, pink pepper, caramel

(**Sauternes**, **Chateau Roumieu**, Bordeaux, France)

### Festive ~ Vegetarian

£70pp (Add Wine Pairing £55pp)

#### Amuse Bouche

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Aloo Tikki ~ Honey Yoghurt

Crispy potato cake, tamarind, mint chutney

(**Gobillard**, Brut Rosé, Hautvillers, Champagne, France)

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#### Cauliflower ~ Textures

Samosa, pickle, chutney

(**Russiz Superiore**, Collio, *Pinot Bianco*, Marco Felluga, Italy)

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Morel ~ Gooseberry

Wild mushroom, white turmeric, papad

(**Dourthe No 1**, *Sauvignon Blanc*, Bordeaux, France)

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#### Paneer ~ Parcel

Cottage cheese, vine tomato, ground spices

(**Gavi**, Cristina Ascheri, *Cortese*, Piemonte, Italy)

OR

#### Aubergine ~ Salan

Peanut, sesame, curry leaf

(**Love by Léoube**, Organic Rosé, Cote de Provence, France)

Served with Tadka Dal, Steamed Rice & Breads

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Chocolate ~ Banana

Valrhona chocolate, chilli, crème brulee

(**Maury**, *Grenat*, **Mas Mudigliza**, Languedoc, France)

OR

Sorbet ~ Granita

Mango Passionfruit, ginger beer

(**Sauternes**, **Chateau Roumieu**, Bordeaux, France)

Festive ~ Hunter's

£75pp (Add Wine Pairing £55pp)

Amuse Bouche

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#### Guinea Fowl ~ Biryani

Dumplings, fried onion, yoghurt

(**Gobillard**, Brut Rosé, Hautvillers, Champagne, France)

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Pheasant ~ Chettinad

Southern spices, puff bread, onion seed

(**Botromagno**, *Primitivo*, Puglia, Italy)

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#### Partridge ~ Beetroot

Single malt whisky, whole spices, pickle

(**Sierra Cantabria**, *Tempranillo*, Rioja Crianza, Rioja, Spain)

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Venison ~ Green Peppercorn

Slow-cooked, clarified butter, paratha

(**Château Ladignac**, Cru Bourgeois, Médoc, France)

Served with Kaali Dal & Steamed Rice

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#### Chocolate ~ Banana

Valrhona chocolate, chilli, crème brulee

(**Maury**, *Grenat*, **Mas Mudigliza**, Languedoc, France)

OR

#### Cassata ~ Mango

Cranberry, pistachio, pink peppercorn

(**Sauternes**, **Chateau Roumieu**, Bordeaux, France)

### Last Order at 9:30pm

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts. Shots may be found in game dishes.

Our standard wine measure is 100ml per course and 50ml for dessert. Prices include VAT. A discretionary service charge of 15% applies.