

TASTING MENU

SEVEN - COURSE MENU - £80.00

WINE PAIRING - £70.00

this menu requires participation of entire table

TANDOORI CELERIAC (VE, GF)

mint chutney, burnt apple gel, masala seeds, gun powder,
coconut foam

TANDOORI OCTOPUS AND COLOCASIA

LEAF TERRINE (GF)

clay oven roasted baby potato, labneh, coriander chutney,
puffed quinoa

PANCH PHORAN MAHI

indian five spice monkfish, malabar sauce, kohlrabi
and crab salad

KAFFIR LIME CHICKEN TIKKA (GF)

tandoor roasted free-range corn-fed chicken,
cashew crumble

VENISON

quinoa khichdi, kadhi sauce, salsify

or

LAMB RUMP

corn bread, roasted root vegetables, garlic spinach mash,
saffron sauce

mains served with dal baluchi and naan

PRE-DESSERT

BHAPA DOI

honey steamed yogurt, forest fruits compote,
lemon curd, gulab jamun

DESSERT

saffron infused compressed tandoori pineapple,
cardamom ice-cream, pink peppercorn tuille

Executive Chef, Santosh Shah

VE - Vegan, V - Vegetarian, GF - Gluten free, DF - Dairy free

A discretionary service charge of 12.5% will be added to your bill.

*Some of our dishes may contain or have been in contact with nuts, please
let your server know of any allergies or dietary requirements you have.*

Our food suppliers have given assurances that

all ingredients are sustainably sourced.

Prices are inclusive of VAT.

TASTING MENU

VEGETARIAN
SEVEN - COURSE MENU - £80.00
WINE PAIRING - £70.00

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TANDOORI CELERIAC (VE, GF)
mint chutney, burnt apple gel, masala seeds, gun powder,
coconut foam

BHARWAN ZUCCHINI (VE)
crisp courgette flower, masala soya mince, curried
coconut curd, pickled garlic

GUCCHI AUR MUSHROOM KI GALOUTI (GF)
morels and mushroom tikki, beet raita, yogurt rice,
cashew crumble

AUBERGINE STEAK
coconut sukka, spiced tofu mince, malabar sauce

SUBZ KA THAL (GF)
tandoori roasted cauliflower, paneer tikka, stuffed
mushrooms, makhani sauce, sabudana papad

mains served with dal baluchi and naan

PRE-DESSERT

BHAPA DOI
honey steamed yogurt, forest fruits compote,
lemon curd, gulab jamun

DESSERT
saffron infused compressed tandoori pineapple,
cardamom ice-cream, pink peppercorn tuille

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