TASTING MENU



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6 Courses £80 pp Wine pairing £75 pp



Berry papdi chaat, spiced chickpeas with sweetened yoghurt, berry chutney, purple crisps

2022 Kilikanoon, Mort's Block Dry Riesling. Clare Valley, Australia - 75ml



Grilled Scallops with Andhra spices, alleppey coconut & fresh turmeric sauce

Bollinger Special Cuvee, Ay, Champagne, France - 100ml



Monkfish char grilled with browned garlic, ajwain, red chilli & dill leaves; bisi bele bath 2021 Jean Becker Pinot Gris, Alsace, France - 75ml



Guineafowl fillets, tandoori grilled with golden beets, nutmeg & ginger; pickled rhubarb 2017 Domaine Chanson, "Les Verg." Pernand-Vergelesses 1er Cru, Pinot Noir, Burgundy, France-75ml



Sorbet



Tandoori peshawari lamb chops with kashmiri-chillies, nagercoil clove with mint yogurt

Served with

Khumb Matar, Rice and Naan 2017 Klein Constantia "Anwilka" Shiraz/Cabernet Sauvignon, Stellenboch, South Africa - 125ml



Chocolate delight, almond brittle, caramel ice cream 1998 Taylor's Vintage Port, Quinta De Vargellas, Portugal – 50ml

D A W A T M E N U

4 Courses £65 pp Wine pairing £60 pp

Kolkata beetroot chop, ginger, fennel & royal cumin seeds with kasundi mustard kadi sauce Nilgiri chichen chop, mint, coriander, padron pepper, fennel seeds with smoked pepper chutney

2020 Tapanappa, "Tiers" 1.5M Chardonnay, Piccadilly Valley, South Australia - 75ml



Tandoori peshawari lamb chops with kashmiri-chillies, nagercoil clove with mint yogurt Monkfish char grilled with browned garlic, ajwain, red chilli & dill leaves; bisi bele bath

2020 Jean Luc Colombo, Cairanne Le Pavillon des Courtisanes, Rhone Valley, France - 100ml



Chicken Makhani, chargrilled chicken in creamed tomato, fenugreek leaves

Mirch Ghost Lamb Curry with scotch bonnet, bay leaf, cinnamon and lemon chest

Served with

Baby aubergine and potato with tomato, ground spices & nigella seeds

Yellow lentils tempered with garlic and cumin

Rice and naan

2014 Château La Fleur de Bouard, Lalande de Pomerol, Bordeaux, France- 125ml



Gulab jamun cheesecake with mango and basil sorbet

2015 Little Beauty Noble Edition Gewurztraminer, Marlborough, New Zealand - 50ml

Tasting/Dawat menus are available all services.

Monday - Wednesday 5pm - 9.30pm.

Thursday - Saturday 12pm -2pm / 5pm - 9.30pm.

Sunday 12.30pm - 7.30pm.

Tasting or Dawat menus are designed to be enjoyed by the whole table only.

A 13% discretionary service charge will be added to your bill.

For any dietary requirements please speak to your waiter.