

## EASTER 2026

£75pp

(Add Wine Pairing £55pp)

### Signature ~ Expedition

#### Amuse Bouche

~~~~

#### Prawns ~ Masala

Roscoff onion, sesame, peanut, coconut

(**Gobillard Tradition**, Hautvillers, Champagne, France)

~~~~

#### Quail Naan ~ Truffle

Masala scrambled egg, mince, oil

(**Urlar**, *Pinot Noir*, Gladstone, Wairarapa, New Zealand)

~~~~

#### Chicken Chop ~ Achari

Kachumber, pickle, lentil salad

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

~~~~

#### Lamb ~ Rogan Josh

Slow-cooked, artichoke, Kashmiri chilli

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

or

#### Duck Egg ~ Kurma

Pan-roasted, poppyseed, coconut

(**Humberto Canale**, *Malbec*, Estate, Patagonia, Argentina)

Served with Tadka Dal, Steamed Rice & Breads

~~~~

#### Easter Chocolate ~ Mousse

Caramel. Meringue, mixed spice

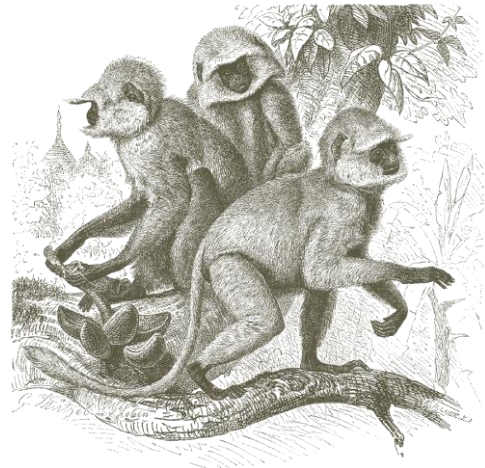
(**Maury**, *Grenat*, **Mas Mudigliza**, Languedoc, France)

or

#### Pineapple ~ Coconut

Sous vide, pink pepper, caramel

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



### Vegetarian ~ Expedition

#### Amuse Bouche

~~~~

#### Aloo Bhalla ~ Chaat

Crisly potato patty, mint, yoghurt, radish

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

~~~~

#### Rajma ~ Chawal

Kidney beans, rice, mint chutney

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

~~~~

#### Tandoori Gobhi ~ Mirch

Peppers, cauliflower, raw mango raita

(**Trimbach**, *Riesling*, Alsace, France)

~~~~

#### Baingan ~ Salan

Baby eggplant, sesame, peanut

(**Thelema**, *Chardonnay*, Stellenbosch, Western Cape, SA)

or

#### Paneer Steak ~ Makhani

Grilled cottage cheese, tomato, fenugreek

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

Served with Tadka Dal, Steamed Rice & Breads

~~~~

#### Easter Chocolate ~ Mousse

Caramel. Meringue, mixed spice

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

or

#### Pineapple ~ Coconut

Sous vide, pink pepper, caramel

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