

TASTING MENU £85 | £69 WINE PAIRING

NASHTA (d)(g)

Atul Kochhar Blanc de Blanc NV, France



DAHI PURI (d)(g)(v)

Wheat crisp bubble, sweet yoghurt & tamarind

La Smilla, Gavi di Gavi DOCG, Piedmont



NADRU KI CHAAT

Lotus stem kebabs & crisp with tamarind, cranberry, yoghurt chutneys

Riesling, Wild Earth, New Zealand

or

CRAB BONDA (g)

Cromer crab fitter with grilled corn, apple salad, khimchi and chilli-tamarind chutney

Mango Wine, Rhythm Winery, India



MONKFISH TIKKA (d)

Chettinad spiced grilled monkfish tail, creamed kale korma

Pouilly-Fumé Cuvée de Boisfleury, Alain Cailbourdin

or

BATYER KALI MIRCHWALA KHURCHAN TART (d)(g)

Norfolk roasted quail with tellicherry black pepper masala in onion seed tart

Riesling, Cave de Hunawehr Reserve, Alsace

or

ROSEMARY SHEEKH KEBAB (d)

Grilled ground lamb kebab with British accent, mint, onion pickle

Pinot Noir, Tinpot Hut, New Zealand



MEEN MAPPAS (d)

Pan fried sea bass with coconut, curry leaf, garlic sauce, enriched with caviar

Chardonnay, Silver Lining, Australia

or

PURANI DILLI KA BUTTER CHICKEN (d)

A classic of old Delhi chicken tikka in rich tomato sauce

Chablis, Domaine Vrignaud, France

or

HINDOSTANEE GOSHT BIRYANI (d)(g)

Shiraz, Thelema Vineyards, South Africa

Served with black daal, cauliflower, bread and rice



PISTACHIO KULFI WITH CHOCOLATE MOUSSE (d)(n)

Royal Tokaji Late Harvest, Tokaj, Hungary

or

CARDAMON CHAI CRÈME BRULÉE (d)

The Ned, Marlborough, New Zealand

(vg) vegan (v) vegetarian (d) contains dairy (g) contains gluten (n) contains nuts (a) contains alcohol

Prices include VAT at the current rate. A discretionary 15% service charge will be added to your bill. If you have any allergies or dietary requirements please inform your server when ordering. Whilst we have strict controls in place, unfortunately it is not possible to guarantee our dishes will be 100% allergen or contamination free. Fish dishes may contain small bones. Game dishes may contain shot.

VEGETARIAN TASTING MENU £85 £69 WINE PAIRING

NASHTA (d)(g)

Atul Kochhar Blanc de Blanc NV, France



DAHI PURI (d)(g)(v)

Wheat crisp bubble, sweet yoghurt & tamarind

La Smilla, Gavi di Gavi DOCG, Piedmont



NADRU KI CHAAT (d)(v)

Lotus stem kebabs & crisp with tamarind, cranberry, yoghurt chutneys

Riesling, Wild Earth, New Zealand

or

SAMOSA CHAAT (d)(v)(g)

Crisp wheat parcel of spiced potato with mint, yoghurt and tamarind chutney

Mango Wine, Rhythm Winery, India



KHARI PANEER TIKKA (d)(v)(g)

Spiced paneer tikka baked with pastry, rocket leaves, chia seeds

Pouilly-Fumé Cuvée de Boisfleury, Alain Caillouard

or

MALAI BROCCOLI (d)(v)

Grilled broccoli, marinated in nutmeg garam masala, served with parmesan shards

Riesling, Cave de Hunawir Reserve, Alsace

or

JACKFRUIT SHAPTA (g)(v)

Jackfruit tossed with peppers and Tibetan shapta sauce

Soave Classico DOC, Pieropan, Veneto



BAGHAR – AE - BAIGAN (n)(v)

Aubergine steaks filled with vegetable mince, telgu baghar gravy, beans poriyal

El Coto, Rioja1

or

PURANI DILLI KA BUTTER PANEER AUR PALAK (d)(v)

Chablis, Domaine Vrignaud, France

or

HINDOSTANEE SUBJ BIRYANI (d)(v)

Pinot Noir, Tinpot Hut, New Zealand

Served with black daal, cauliflower, bread and rice



PISTACHIO KULFI WITH CHOCOLATE MOUSSE (d)(n)

Royal Tokaji Late Harvest, Tokaj, Hungary

or

CARDAMON CHAI CRÈME BRULÉE (d)

The Ned, Marlborough, New Zealand

(vg) vegan (v) vegetarian (d) contains dairy (g) contains gluten (n) contains nuts (a) contains alcohol

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