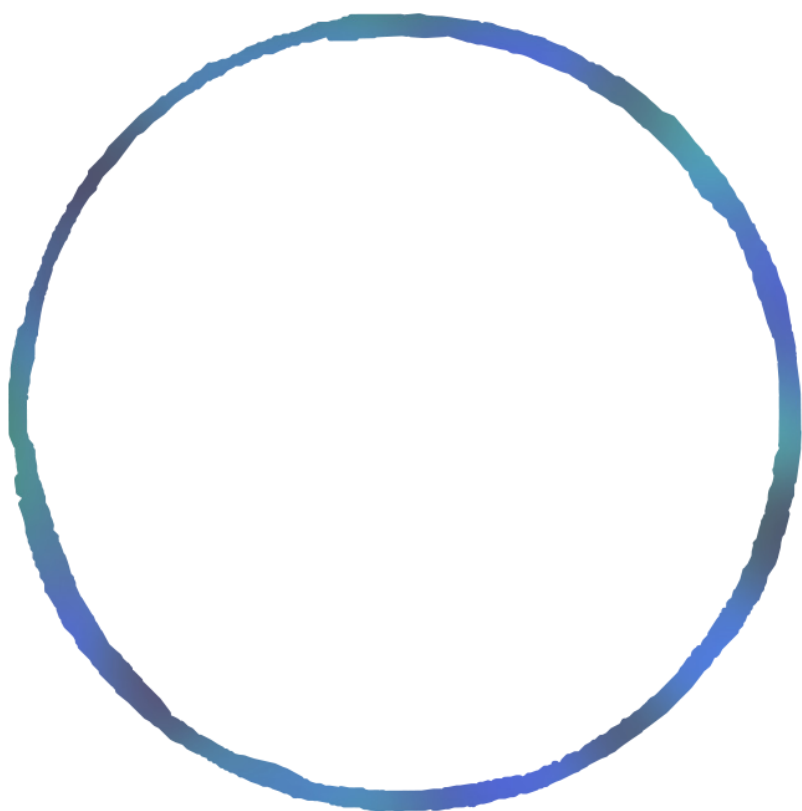




WINTER



SELECTION OF AMUSE BOUCHE

GAJAR

Lucknow (D)(G)

Tandoori carrot, grated carrot salsa, lentil pakora

KEKDA

Kerala

Soft shell crab, caraway seed tempura, crab shaami

JALFREZI

Bengal/Persian (D)

Cotswold white chicken, red pepper, pickled onion

BITA PALAM

West Bengal (N)(V)

Beetroot sorbet, candied beets, pistachio

MANJARI

Madagascar (D)(V)

Chocolate mousse, opalys sorbet, cocoa nibs

WINE FLIGHT - £40 PER PERSON

**WINTER
TASTING MENU**

8 - COURSE

£ 7 5

AMUSE BOUCHE

HALIM

Hyderabad (D)(G)

Mutton porridge, citrus, caramelised onions

GAJAR

Lucknow (D)(G)

Tandoori carrot, grated carrot salsa, lentil pakora

NANDU

Kerala (D)(G)

King crab, cauliflower custard, pork broth, crispy rice

ALLEPY

Kerala (D)(G)

Poached cod, greens, pakora, tempered Keralan coconut milk & raw mango

SHALGAM GOSHT

Delhi - inspired by Aktar's dish on the F Word (G)

Salt aged beef rib, tokyo turnip, fermented garlic, smoked bone marrow and black cardamom sauce

ANAANAAS

North India (N)(D)(V)

Roasted pineapple, cashew nut, coriander oil

MANJARI

Madagascar (D)(V)

Chocolate mousse, opalys sorbet, cocoa nibs

WINE FLIGHT

CLASSIC - £45

PRESTIGE - £65

A LA CARTE

3 COURSE

£50

TO BEGIN

GAJAR *Lucknow* (D)(G)(V)

Tandoori carrot, grated carrot salsa, lentil pakora

KANDARI *Afghan 1700's* (D)(G)

Tandoori squab, pomegranata and ginger massala, spiced confit leg

ACHAARI MURGH *Lucknow* (D)

Tandoor poussin, pickling spices, charred cucumber, mint

CHAPLI *Mughal/Pashtun*

Cornish ray, spiced chicken chapli, confit wing, green herb masala

TO FOLLOW

AAB GOSHT *Kashmir/Persia 1300's* (G)(D)

Wiltshire Horn Mutton pave, smoked shoulder, yukon gold, fennel and green cardomom korma

ALLEPY *Kerala - winning course on Great British Menu* (D)(G)

Poached cod, greens, pakora, tempered, Keralan coconut milk & raw mango

JALFREZI *Bengal/Persian*

Cotswold white chicken, red pepper, pickled onions

PATTA GOBI *Tamil/Nadu* (V+)

Tandoori hispi, cabbage poryal, smoked aubergine, kal pasi jus

SHALGAM GOSHT *Delhi - inspired by Aktar's winning dish on the F Word*

Salt aged beef rib, tokyo turnip, fermented garlic, smoked bone marrow and black cardomom sauce

TO FINISH

BITA PALAM *West Bengal* (N)(V)

Beetroot sorbet, candied beets, pistachio

ANAANAAS *North india* (D)(N)(V)

Roasted pineapple, cashew nuts, coriander oil

GULAB JAMUN *Turkey/Persian* (D)(N)(V)

Buffalo milk khoya, vanilla, orange

MANJARI *Madagascar* (D)(V)

Chocolate mousse, opalys sorbet, cocoa nibs

RICE & BREADS

STEAMED BASMATI (V)	3.50
FENNEL AND GARLIC FRIED RICE (V)	4.50
NAAN (D)(G)(V)	3.00
GARLIC AND CORIANDER (D)(G)(V)	3.50
HONEY AND ALMOND NAAN (D)(G)(N)(V)	3.95
WHOLEMEAL ROTI (G)(V)	3.95

