

THE LAUGHING YAK

A Taste of the Himalayas

From the heart of the Himalayas comes a cuisine shaped by ancient traditions, bold spices and the warmth of sharing food together.

The Laughing Yak celebrates the spirit of Nepal — its mountains, its people and its remarkable culinary heritage. Inspired by time-honoured recipes and reimagined for the modern table, our dishes bring together authentic Nepalese flavours with a contemporary touch.

The yak, a true icon of the Himalayas, represents strength, character and adventure. The laugh represents something simpler — the joy of good food, good company and memorable moments around the table.

Welcome to The Laughing Yak.

Nepalese cuisine. Himalayan spirit. A modern dining experience.

LUNCH

12-4 PM TUESDAY TO SUNDAY

- TIFFIN LUNCH £15.9 PP+
Traditional tiered lunch boxes, served with the curry of the day, dhal, steamed rice, poppadum, house chutney (veg & vegan option available)
- RANI CURRY CLUB (CHOICE OF CURRY, GLASS OF WINE OR A BOTTLE OF BEER) £ 20 PP
- RAJA CURRY CLUB FOR TWO (2 CURRIES + A BOTTLE OF HOUSE WINE) £50
- £1 MOMO
- £6 COCKTAIL (EXCEPT FRIDAY & SATURDAY)
- A LA CARTE

DINNER

5-10 PM MONDAY TO SUNDAY

- 8- COURSE TASTING MENU £49.5
- 8-COURSE TASTING MENU + WINE PAIRING £75
- RANI CURRY CLUB (CHOICE OF CURRY, GLASS OF WINE OR A BOTTLE OF BEER/ MONDAY-THURSDAY £20
- RAJA CURRY CLUB FOR TWO (2 CURRIES + A BOTTLE OF HOUSE WINE) MONDAY -THURSDAY £50
- A LA CARTE
- WINES / COCKTAILS / JAPANESE SAKE / BEERS

**FESTIVE MENU NOW AVAILABLE.
NOW ACCEPTING BOOKINGS FOR DECEMBER**

NEPALESE BRUNCH/ SUNDAY ROAST COMING SOON!

A la carte menu

SMALL PLATES

COLD

NIBBLES

Garlic & coriander roti, poppadum & dungri, raita & mango chutney £2.5 pp

KINEMA ACHAR PANI PURI SHOTS (D/F VE) 8.9

preserved soya, chilli, timmur, mint & tamarind water

Jean Didier Grande Réserve Blanc, Comté Tolosan, France 2023

CHITLANG'S BAKED GOATS CHEESE (V) 12.9

Beetroot "Titaura", confit cashew nuts, white truffle honey, garlic roti

Chenin Blanc Long Beach, South Africa 2022

CHANNA CHATPATE (N/V) 9.5

crispy puffed rice & potato salad, sheeps yogurt, tamarind & date molasses

Jean Didier Grande Réserve Blanc, Comté Tolosan, France 2023

FULGOBI ko TARKARI GRATIN (G/F VE D/F) 9.9

Spiced cauliflower & triple cheese bake

Chenin Blanc Long Beach, South Africa 2022

MACHHA (FISH) TACO (GF DF) 12.9

Seabass curry, kodoko flour tortilla bread, pickled kohlrabi, sesame achhar

Jean Didier Grande Réserve Blanc, Comté Tolosan, France 2023

HOT

LAPHING (DF/N) 12.5

steamed rice pastry sheets, crispy ramen, peanuts, timmur chilli oil,

spiced wild boar keema OR fermented taro, lentil & soya (VE)

Jean Didier Grande Réserve Blanc, Comté Tolosan, France 2023

BUTWAL FRIED CHICKEN (GF) 12.9

Crispy chicken marinated in buttermilk & our house blend spices served with scotch bonnet jam

Chenin Blanc Long Beach, South Africa 2022

BHAJI - COLCHESTER OYSTER 14.9 (GF) OR SWEET POTATO & KALE 10.9 (GF/VE)

grapefruit & samphire sadoko, pomegranate, raita, kwati puree, pomegranate

Umenoyado Yuzu Shu, Kinki-Nara (8%), Japan NV

LIBIR-LIBIR HAASH KO MASU ra LASUN 13.9 (N)

Himalayan hand rolled rice pasta, pulled confit duck leg curry, whole roasted garlic, curry leaves gremolata

Pinot -Noir Les Argelières, Languedoc-France 2022

CHICKEN TIKKA MASALA "ARANCINNI" 12.5

Biryani risotto rice, mascarpone, spiced tomato fondue, raita mousse, cucumber ribbons, chilli oil

Nero d'Avola Sette Aje, Cant. Grasso, IGP Terre Siciliane, Milazzo, Italy 2021

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- GF-gluten-free/ DF-dairy-free/ V-vegetarian/ VE-vegan/ N-nuts & peanut

MOMO

Nepalese hand rolled dumplings , hempseed & tomato chutney **12.9/ 6 pcs**

STEAMED PORK

STEAMED CHICKEN

STEAMED BUFFALO MEAT

FERMENTED SOYA & SMOKED AUBERGINE (VE)

CRISPY CHILLI LAMB

scotch bonnet chilli & coriander jam

SEKUWA- a popular Nepalese street food, char-grilled, skewered meats or cheese, house spices
Gurkha Nepalese Lager 4.8 % AVB

WILD BOAR, FENEL, PEPPERS, HEMP-SEED CHUTNEY (GF DF)	£14.5
CHICKEN TIKKA, ROAST PEPPERS, ONIONS, TOMATO ACHAAR (GF)	£12.5
MARINATED PANEER- KASMIRI CHILLI, PEPPERS & ONIONS, HOUSE CHILLI OIL (GF DF)	£12.9
BRAISED OCTOPUS- PURPLE ALOO POLEKO, SRIRATCHA JELLY, LEMON AIOLI,	£14.9
PUMPKIN SEED PESTO (GF DF)	

THUKPA

Nepalese style noodles in a rich timmur & tomato broth, seasonal vegetables and the choice of toppings:

MASAURA fermented taro & lentil (VE) Chenin Blanc Long Beach, South Africa 2022	15.9
CRISPY POKHARA CHICKEN Rosé Coquile de Fleur Languedoc – France 2025	16.5
RANGA ko MASU (10-hour braised buffalo short rib) Nero d’Avola Sette Aje, Cant. Grasso, IGP Terre Siciliane, Milazzo, Italy 2021	18.9

CHATAMARI (gf)

Nepalese style pizza, fermented rice & lentil pancake topped with choice of topping & mozzarella

FULGOBI ko TARKARI GRATIN (V) Curried cauliflower & triple cheese bake Jean Didier Grande Réserve Blanc, Comté Tolosan, France 2023	14.9
KHUKHURA KO MASU Butter chicken curry Chenin Blanc Long Beach, South Africa 2022	15.9
BHUTEKO KHHASI KO MASU ra LAPSI 10-hour braised goat curry & lapsi berries Nero d’Avola Sette Aje, Cant. Grasso, IGP Terre Siciliane, Milazzo, Italy 2021	16.9

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CURRIES (gf)

all served with steamed rice, kohlrabi salad, mango chutney & raita, poppadum

ALOO TAMA KO TARKARI (V / VE) 15.9

Bamboo shoot & potato curry

Jean Didier Grande Réserve Blanc, Comté Tolosan, France 2023

KHUKHURA KO MASU 18.5

Butter chicken curry, crispy chicken crackling

Chenin Blanc Long Beach, South Africa 2022

KALO BADEL KO MASU 18.9

House spice roasted crispy wild boar belly, fennel & apple chutney

Rosé Coquile de Fleur Languedoc – France 2025

BHEDA KO MASU 18.9

Slow cooked lamb breast curry, kwati puree

Nero d'Avola Sette Aje, Cant. Grasso, IGP Terre Siciliane, Milazzo, Italy 2021

JHINGA (JUMBO PRAWNS) KO MASU 19.5

Rich & creamy tomato curry sauce

Inzolia-Catarratto Sette Aje, Cant. Grasso, IGP Terre Siciliane, Milazzo, Italy 2022

MACHHA KO JHOR 19.9

Seabass fillet curry, fenugreek, mustard, curry leaves & coriander, green herb & chilli velouté

Umenoyado Yuzu Shu, Kinki-Nara (8%), Japan NV

THALI

PLATTERS OF DELICIOUSNESS

(good for one person)

VEGGIE THALI (V VE N) 24.9

kinema pani puri shots, bamboo shoot curry, fulgobi ko tarkari gratin, channa chatpate, sweet potato & kale bhaji, fermented soya & aubergine momo, hempseed & tomato chutney, steamed rice, dhal & roti

Chenin Blanc Long Beach, South Africa 2022

SEAFOOD THALI (N) 25.5

seabass maccha taco, Colchester oyster bhaji, chilli garlic prawns, charred octopus sekuwa, kohlrabi achhar, channa chatpate, hempseed & tomato chutney, steamed rice, dhal & roti

Umenoyado Yuzu Shu, Kinki-Nara (8%), Japan NV

MEAT THALI 25.9

Slow cooked lamb curry, Butwal fried chicken, confit duck libir-libir, chicken tikka masala arancini, buffalo meat momo, kohlrabi achhar, hempseed & tomato chutney, steamed rice, dhal & roti

Pinot -Noir Les Argelières, Languedoc-France 2022

EXTRAS

GARLIC & CORIANDER ROTI

2.5

STEAMED RICE

2

POPADUMS

1.5

HAPPY ENDING

GULAB JAMUN DONUT (N) 7.5

Clotted cream ice cream, cardamom molasses, pistachio candyfloss

DARK CHOCOLATE & PEANUT BUTTER TART (N) 7.5

Valrhona Guanaja 70% dark chocolate delice, peda bon-bon, feuilletine praline

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8- COURSE TASTING MENU (£49.5) WITH WINE PAIRING (£75)

MEAT & SEAFOOD

MACHHKA (FISH) TACO (GF DF)

Seabass curry, kodoko flour tortilla bread pickled kohlrabi, sesame achhar

GRILLED OCTOPUS SEKUWA (GF DF)

Srirtacha jelly, poleko aloo, curry leaves pesto, lemon aioli

COLCHESTER OYSTER BHAI (GF)

grapefruit & samphire sadako, pomegranate, raita, kwati puree

CRISPY CHILLI LAMB

scotch bonnet chilli & coriander jam

WILD BOAR LAPHING (DF N)

steamed rice pastry sheets, crispy ramen, peanuts, timmur chilli oil

LIBIR-LIBIR HAAS KO MASU (N)

Hand rolled rice flour Himalayan pasta, pulled confit duck leg curry, whole roasted garlic, curry leaves gremolata

BHUTEKO KHHASI KO MASU ra LAPSI

10-hour braised goat curry & lapsi berries

GULAB JAMUN DONUT

Clotted cream ice cream, cardamom molasses, pistachio candyfloss

VEGAN / VEGETARIAN

KINEMA ACHAR PANI PURI SHOTS (D/F)

preserved soya, chilli, timmur, mint & tamarind water

FERMENTED SOYA & SMOKED AUBERGINE MOMO

Hempseed & tomato chutney

CHANNA CHATPATE (N / V)

crispy puffed rice & potato salad, sheeps yogurt, tamarind & date molasses

FULGOBI ko TARKARI GRATIN

Spiced cauliflower & triple cheese bake

PANEER SEKUWA

Grilled paneer skewer, tomato achar

LAPHING (DF N)

steamed rice pastry sheets, crispy ramen, peanuts, timmur chilli oil, fermented taro, lentil & soya (VE)

MASAURA THUKPA

Nepalese style noodles, rich timmur & tomato broth, fermented taro & lentil

DARK CHOCOLATE & PEANUT BUTTER PARFAIT (N)

Feuilletine praline, dark chocolate delice, Himalayan salted toffee sauce

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BEERS

GHURKA BEER 330 ml (<i>Nepalese Lager</i>) 4.8% ABV	£6.5
ASAHI SUPERDRY (<i>Japanese Premium Lager</i>) 5% ABV	pint £7.5 half £4
MEANTIME (<i>American IPA</i>) 4.7 ABV 330 ml	£6.5
ASAHI "o" 330ML	£6
PERONI GLUTEN FREE 330ml 5% ABV	£6
CORNISH ORCHARD GOLDEN CIDER 500 ml 5% ABV	£7.5

SOFTDRINKS

COKE / COKE ZERO / FANTA

£3.5

TEA

MASALA CHAI

3.5

MINT TEA

3

GINGER, LEMON, HONEY

3

LASSI

MANGO & CARDAMOM LASSI

5

LYCHEE & LEMONGRASS LASSI

5

MASALA MATCHA

5

COCKTAILS £12

THE YAK'S SIGNATURE

- **MS. BARTIKA** *HERRADURA ANEJO TEQUILLA, HABISCUS SYRUP, ORANGE JUICE*
- **COOL AS POKHARA** - *ST.GERMAIN, CUCUMBER CONSOMME, CARDAMOM SYRUP*
- **THE GHURKHA LATTE** – *HOT DEAD MAN'S FINGERS RHUM, TIA MARIA, HONEY, SPICED PUMPKIN SYRUP, CANDIED GINGER*
- **SIRFULA** -*KWAI FEH LYCHEE LIQUEUR, RHUBARB & RASPBERRY SODA, PROSECCO, FRESH LYCHEE*
- **THE HIMALAYAS** – *MERMAID SALT VODKA, LEMONGRASS LASSI, BLUE CURAÇAO, PROSECCO*

MARTINI

- **RICHMOND** *ROKU GIN, COCCHI AMERICANO, LEMON TWIST*
- **DIRTY JYOTI MARTINI** *ROKU GIN OR MERMAID SALT VODKA, DRY VERMOUTH, PICKLED DALLE CHILLI*
- **ESPRESSO** *ABSOLUT VANILLA VODKA, TONKA BEAN SYRUP, KAHLUA COFFEE LIQUEUR, COLD PRESSED COFFEE*
- **PORNSTAR** *MERMAID SALT VODKA, PASSOA PASSIOFRUIT LIQUEUR, SHOT OF PROSECCO*

CLASSICS

- **MASALA PIÑA COLADA** *DEAD MAN'S FINGERS RUM, FRESH GINGER, CORIANDER & CHILLI, COCONUT CREAM, PINEAPPLE*
- **SETO (WHITE) NEGRONI** *ROKU GIN, LIET BRANC, SUZE, ORANGE TWIST*
- **KATHMANDU SPICE TRADE** *ROKU GIN, FRESH CURRY LEAVES, CINNAMON, LEMON JUICE*
- **"DAY O" OLD FASHIONED** – *TALISKER SKYE SINGLE MALT SCOTCH WHISKEY, DEAD MAN'S FINGERS RUM, BANANA LIQUER, ANGUSTURA BITTERS, COLD BREW COFFEE ORANGE PEEL*

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Wine List

Curated By Sommelier Consultant - Jean Louis Naveilhan

SPARKLING

Prosecco Loggia Extra Dry, Carmina, Conegliano-Italy NV

Made exclusively from the Glera grape, it impresses with its intense scent of peach & pear, accompanied by floral notes of acacia. On the palate, it is harmonious, soft and enveloping.

Bottle £49 / glass £12 / carafe £26

Alice Spumanti Rosé, Carmina, Conegliano-Italy NV

It is a blend of 85% Glera, 13% Pinot-Noir, 2% Merlot. Soft pink colour. Clear aromas of wild strawberries, raspberries, gooseberries, peach blossoms. Body is fresh, with a soft acidity and creamy foam.

Bottle £52 / glass £14 / carafe £38

Champagne Ployez-Jacquemart Extra Qualité Brut, France NV

£118

A blend of premier and grand crus, with a majority of Pinot Noir and Meunier and a smaller percentage of white grapes. The Champagne is balanced, with great freshness and displays a distinct nose and palate.

Champagne Ployez-Jacquemart Extra Brut Rosé, France NV

£150

A fairly equal blend of Pinot Noir and Chardonnay, which is expressive, delicately combining the expression of red fruit aromas, richness and length on the palate, while maintaining a great *VIVACITY*

JAPANESE SAKE

Honjozo Oniwaka, Bunraku Kitanishi, Saitama (15%)

Made from Akebono rice. A karakuchi (dry) sake that is rich and crisp, with a long finish.

(This can be served either chilled or warmed)

Bottle £80 / glass £20 / carafe £60

Junmai Muroka Umakuchi, Kawatsuru, Kagawa (15.5%)

Yamadanishiki rice. This sake is perfectly balance between sweet & dry. Juicy notes of grapefruit and freshly cut grass, with a hint of anis. Crisp, but mellow finish with a vibrant energy behind it.

Bottle £91 / glass £22 / carafe £66

Junmai Ginjo Tenbu, Nishi Shuzo, Kagoshima (15%)

Yamadanishiki rice milled to 50%. A rich bouquet of ripe banana, apricot, orange, and fig.

Spicy white pepper and earthy minerality provide a solid foundation, finishing smooth and round.

Bottle £100 / glass £25 / carafe £75

Yuzu Shu, Umenoyado, Kinki-Nara (8%)

The juice of eight fruits is infused in sake. Yuzu is a citrus fruit indigenous to Japan that's close to a cross between a mandarin and a lime. Best enjoyed on the rocks or with soda.

Bottle £105 / glass £27 / carafe £81

ROSÉ WINES

Cinsault Jean Didier Grande Réserve Rosé, Comté Tolosan 2024

An exquisite blush wine from France with strawberry flavours, this shows captivating soft summer berries, a crisp steely finish yet rounded out by a touch, a virtual kiss, of residual sweetness.

Bottle £34 / glass £8.5 / carafe £25.5

Rosé Coquille de Fleur, Languedoc - France 2025

This pure Cinsault grape is a light & fresh wine, with fruit forward aromas. It displays notes of wild raspberry & candied strawberry. The palate is lively & well balanced.

Bottle £42 / glass £10 / carafe £30

Rosé Blend Domaine Le Grand Castelet, Alpilles-Provence 2024

£51

Pleasant nose with hints of berries: blackberries and strawberry jam. Round and well-balanced wine, with a blackcurrant finish. Alpilles PGI is a recent Provence designation.

Côtes de Provence Rosé Horizon, Domaine La Navicelle 2024 (Bio.)

£54

This cuvée composed mainly of Cinsault and Grenache, with a touch of Syrah, represents the pleasure wine par excellence. The nose opens with notes of grapefruit and fresh fruit, and a dynamic finish.

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WHITE WINES

ITALY

Pinot Grigio Pure, Venezie-Italy 2025

The nose has hints of lime zest, waxed lemon and baked apple. The palate is everything you would expect, light, clean, refreshing and well balanced. On the finish its dry and very easy drinking.
Bottle £37 / glass £9 / £27

Inzolia-Catarratto Sette Aje, Cantina Grasso 2022 (Bio.)

An equal blend of Inzolia & Catarratto with pleasant hints of fresh peach, melon and pineapple, hazelnut and almond. Calibrated persistence and very pleasant freshness.
Bottle £46 / glass £11.5 / carafe £34.5

Grillo Altavilla della Corte, Firriato-Borgo Guarini, Sicilia 2022

£60

The nose shows nuances of gooseberries, apples and pink grapefruit, followed by black tea, gingerbread spice and forest floor. On the palate, starts wonderfully aromatic, fruit-driven and balanced.

FRANCE

Jean Didier Grande Réserve Blanc, Comté Tolosan 2025

A blend of 80% Colombard 20% Ugni Blanc, it is crisp and zesty with tropical aromas and a soft finish. Refreshing and thirst-quenching. It just sings almost like a Sauvignon-Blanc style intensity
Bottle £34 / £8.5 / £25.5

Vermentino Coquille de Mer, Languedoc 2025

Pale lemon in appearance with citrus, apricot and gentle floral aromas. Ripe peach, and tropical notes on the palate. A fruity easy drinking style with good, balanced freshness.
Bottle £40 / glass £9.5 / Carafe £28.5

Sauvignon Château Laborde, Bordeaux Blanc 2022

It's a pure Sauvignon Blanc, made in the best, classic Bordelais style. Very round and fruity with floral notes and a successful balance between softness and acidity.
Bottle £40 / glass £9.5 / Carafe £28.5

Grenache Blanc & Colombard SOL & RIVE, Coteaux du Pont du Gard 2023/25

£42

An equal blend of Grenache Blanc & Colombard. Floral with notes of citrus, pear, apple and kiwi. Fresh and light bodied.

Picpoul de Pinet Terrasses de la Mer, C. de l'Ormarine, Languedoc 2024/25

£46

A crisp and refreshing dry white wine with citrus and green notes on the nose and the palate. Picpoul has been around for over 400 years. Terrasses de la Mer is made in the L'Etang de Thau area.

Chardonnay Domaine Le Grand Castelet, Alpilles-Provence 2025

£51

A pleasant nose of white flesh fruits: peach and winter pear. Refreshing wine, slightly tense, with a nice aromatic long finish, good structure and energy. Alpilles PGI is a recent Provence designation.

Viognier Bourdic, Pays d'Oc 2024

£54

This delightful wine displays aromas of honeysuckle and peach with a plump mid-palate leading to a fresh finish with hints of orange blossom and citrus

LUXEMBOURG

Auxerrois 1er Cru Côtes de Remich, Domaines Vinsmoselle 2021

£58

A wine with a nose of yellow fruits, orange peel and very creamy. On the palate it is soft and broad with a beautiful harmony. Recent research suggests that Auxerrois share the same ancestry as Chardonnay.

Riesling Vieilles Vignes, Grand 1er Cru, Domaines Vinsmoselle 2020

£75

On the nose this wine shows intense flint-stone and apricots aromas. On the palate, the wine opens the scent of spices. It is complex & elegant.

Pinot Gris Vieilles Vignes, Grand 1er Cru, Domaines Vinsmoselle 2020

£75

Intense aromas of vanilla and white fruits characterize this fine wine. On the one hand it is opulent and dense, on the other hand it has a crisp and refined character.

SOUTH AFRICA

Chenin Blanc Long Beach, South Africa 2025

Full bodied with distinct varietal flavours, tropical fruits, fresh figs. Dry, soft, slightly creamy with a crisp clean after taste. The Robertson Winery was established in 1941
Bottle £40 / glass £9.5 / carafe £28.5

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RED WINES

CHILEAN

Merlot Tonada, Viña Luis Felipe Edwards, Central Valley-Chile 2025

Produced by Chile's number one wine producer, Viña Luis Felipe Edwards, this Merlot comes from Chile's Central Valley region. Known for its fresh, ripe fruit flavours, plum notes and an enticing hint of smoke.
Bottle £36 / glass £9 / carafe £27

FRANCE

Jean Didier Grande Réserve Rouge, Comté Tolosan 2025

A blend of mostly Carignan, Grenache and a touch of Merlot. On the nose there are aromas of plum jam, raspberry, spice and a touch of pepper, not dissimilar to a good Cotes-du-Rhône.
Bottle £34 / glass £8.5 / carafe £25.5

Pinot-Noir Les Argelières, Languedoc 2024

Glossy garnet red in the glass, on the nose there are aromas of raspberry and cherry with subtle smoky and peppery hints, Fruity, elegant and well-balanced on the palate with a silky long finish.
Bottle £42 / glass £10 / carafe £30

Cahors-Malbec Prestige, Château de Cenac 2020

A deep and smoky full-bodied red wine from the Cahors appellation where the Malbec grapes originally come from. Sweet spice and dark chocolate aromas mingle with boysenberry and blackberry fruits.
Bottle £44 / glass £11 / carafe £33

Rouge Blend Domaine Le Grand Castelet, Alpilles-Provence 2023

£51

An elegant and unique blend of Merlot, Syrah & Marselan grapes. Deep nose with sweet spices. Smooth but present tannins, with a well-balanced long finish. Alpilles PGI is a recent Provence designation.

Le Prestige Bordeaux Blend Oak Aged, Bourdic, Pays d'Oc 2020

£54

A blend of 60% Merlot & 40% Cabernet-Sauvignon, finely aged in oak barrels, it can compete with many Bordeaux. Intense aromas of ripe fruit and spices with woody hints, finishing on a smooth structure.

Chateau Mossé, Côtes du Roussillon 2022

£56

Blend of 60% Syrah, 20% Carignan & 20% Mourvèdre. Intense with ripe red berry fruit aromas melted with sweet spices. The palate is full-bodied with soft tannins.

Chateau Penin Cabernet Franc "Massale" Bordeaux 2019

£58

A perfumed, smoky wine with soft tannins and juicy black fruits. Unlike vine clones, massale vines are genetic children of vines first planted in Pomerol vineyards 80 years ago.

Merlot "Natur", Chateau Penin, Bordeaux 2021. £60

This estate's first virtually sulphur-free wine! A 'naked' wine, which is better able to reveal the true nature of its soil, vines and flavours.

Chateau l'Argentier, Languedoc 2017

£70

A blend of old vines Grenache, Syrah, Carignan & Cinsault. Intensely aromatic, combining fine spices and garrigue herbs, with notes of forest floor & leather. The palate is quite powerful and mouth-filling.

Julienas "Vaux", Domaine Benjamin Passot, Beaujolais 2023 (Bio.)

£78

Gamay from 80-year-old vines. This wine combines power and elegance with dense red fruit flavours, meaty/umami undertones, freshness and length, a serious Beaujolais Cru wine.

Bourgogne Rouge "Côte d'Or", Domaine Vaudoisey Creusefond, Burgundy 2023

£78

An elegant bouquet of fresh cherry and raspberry, intertwined with floral notes. Aging in oak gives delicate touches of vanilla and toast which complement the aromatic profile without dominating.

Bleu Toulouze, AOC Graves de Vayres, Bordeaux 2018

£78

It is a perfect blend of Merlot, Cabernet Franc and Cabernet Sauvignon. Bright purple colour, giving you a delicious bouquet of red berries, followed by silky tannins and a long, round and smooth character.

Poulsard, Dom. Victor Richard, Cotes du Jura 2023 (Bio.)

£80

Poulsard is perhaps the iconic red grape variety of the Jura. Very pale in colour and light in body, it sits somewhere between a rosé and a red. The nose is simply beautiful, redolent of strawberries and cream.

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SPAIN

Tempranillo Perdido, Bodegas Agronavarra, Vino de las 3 Riberas 2024

*Medium intensity, ruby red colour. Aromas of red and black fruit. Round with great body - persistent and balanced.
Bottle £ 40 / glass £10 / carafe £30*

Rioja Zinio Crianza 2021

£60

On the nose aromas of berries, ripe and well-integrated with the toasted aromas typical of an American barrel, vanilla and coconut. Attractive with ripe flavours, a long and round wine.

Tinto Artifice, Borja Perez Viticultor, Canary Islands 2017

£70

Listan Negro, is the main grape. It presents notes of strawberry, exotic spices, and a hint of smokiness. The palate is surprisingly delicate, with gentle tannins.

GERMANY

Pinot-Noir, Villa Wolf, Pfalz 2023

£54

From an estate rescued by the great Ernst Loosen, one of Germany's leading modern winemakers. Dark cherry notes and gentle spice from part ageing in seasoned oak. A silky, pretty red

ITALY

Nero d'Avola Sette Aje, Cantina Grasso, Sicily 2021

£46

*Ruby-Red with intense aromas of red fruits (cherry and strawberry) and delicate flowery notes. In the mouth it is fresh and persistent with soft tannins. A rich and extraordinary wine.
Bottle £46/ glass £11.5 / carafe £34.5*

Primitivo Preciso Appassimento, Cantine Paolo Leo, Puglia 2023/24

£48

The nose is complex with aromas of cherries, plums, dried fruit & garrigue. The oak ageing adds a pleasant toasty, spicy character. The palate is full bodied & the finish is rich with an excellent balance.

Barbera d'Asti Temperanza, Guasti & Co 2023

£56

Complex and intense wine, starting with fresh flower notes of violet and red roses, ample and intense notes of dark plums, cherry, raspberries and blackberries.

Le 4 Vigne, Giampiero Borghetti, IGT Rosso Verona, Veneto 2019

£60

A blend of Corvina, Corvinone & Rondinella. Intense bouquet of Morello cherries. Velvety, delicate taste, with a rich and persistent body.

Valpolicella Classico Superiore DOC, Giampiero Borghetti, Veneto 2022

£66

*Giampiero Borghetti winery is located in Castelrotto, municipality of San Pietro.
It is the same blend as the 4 Vigne, spicy, delicate, fruity bouquet. Dry & balanced, delicate texture.*

Le Sabbie dell'Etna Rosso, Firriato-Cavanera Etnea, Sicily 2020

£75

Made from the native varieties Nerello Mascalese & Nerello Cappuccio. A delicious and complex bouquet with notes of cinnamon, black pepper, blackcurrant and cherries. Great personality.

DESSERT WINE

Riesling Late Harvest, Casa del Bosque, Chile 2018 (37.5cl)

*100% Botrytis. This complex wine reveals a seductive nose of mandarin & apricot. Lush notes of walnut, toasted almond and honey combine effortlessly with a zesty acidity to give excellent structure.
Bottle £52/ glass £12 / carafe £36*

- Please do not hesitate to inform any member of our staff for any allergies or dietary requirements
- A 12.5% Service Charge will be added to your final bill
- GF-gluten-free/ DF-dairy-free/ V-vegetarian/ VE-vegan/ N-nuts & peanut

CHAAD PARVA (FESTIVE MENU)

6- COURSES HIMALAYAN FESTIVE MENU

£49.5 PP / £ 75 PP with wine pairing

WARM-UP

THE GHURKHA HOT TODAY – Khukuri Nepalese rum, Tia Maria, spiced pumpkin syrup, cinnamon & nutmeg, candied ginger

NIBBLES

Garlic & coriander roti, poppadum & dungri, raita & mango chutney

STARTERS *(please choose one)*

- PRAWN COCKTAIL BHAJI- avocado wedges, coronation mayonnaise, lemon gel
- BATUK & HOT SMOKED SALMON KOCHILA – Nepalese style black lentil bagel, saffron cream cheese, mango-limoncello ketchup
- BHEDA KEEMA KO MASU SAMOSA – minced lamb curry & mozzarella, curried pea puree, beetroot achhar
- CONFIT DUCK LEG CHHOYLA TERRINE- Jimbu (Himalayan Chives), radish & lotus root pickle, garlic roti
- CHITLANG'S BAKED GOATS CHEESE (V)
"Titaura" nespati pear, white truffle honey, garlic roti
- LIBIR-LIBIR CHAYAU KO MASU (V)
Himalayan hand rolled rice pasta, pulled wild mushroom curry, confit garlic, curry leaves gremolata

MAINS *(please choose one)*

(ghee & marmite roasted potatoes, sautéed winter vegetables & brussel sprouts for the table)

- SEKUWA- char-grilled marinated paneer, Jerusalem artichoke & salt baked celeriac skewer, smoked celeriac masu crema, jimbu oil (V)
- ALOO TAMA KO TARKARI- bamboo shoot & potato curry, dhal, steamed rice, Chutneys & salad (VE)
- KALO BADEL KO MASU- crispy black wild boar belly curry, kinema & black treacle glaze, Fennel & apple achhar, timmur jus
- GUNDRUK BUFFALO SHORT RIBS- 10-hour braised in Gundruk (fermented mustard leaves), Paneer & cardamom dauphinoise potato, chatpate granola, pan jus
- TURKEY ko MASU WELLINGTON- wild mushroom chhoyla, ghee sauteed spinach, kwati puree, creamy spiced tomato fondue, cranberry chutney
- PAN ROASTED LEMON SOLE FILLET – masala-lemon butter sauce, caper berries achhar, garlic roti croutons

HAPPY ENDING *(please choose one)*

- GULAB JAMUN DONUT- clotted cream kulfi, cardamom molasses, pistachio candyfloss
- KHIR BRULEË - coconut & sticky rice pudding, alfonso mango sorbet (GF/DF/VE)
- SPICED MEDJOL DATES STICKY TOFFEE PUDDING- salted toffee sauce, vanilla bean ice cream

MASALA CHAI & MINCED PIES

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- GF-gluten-free/ DF-dairy-free/ V-vegetarian/ VE-vegan/ N-nuts & peanut

नमस्ते namaste

My soul honors your soul.
I honor the place in you where
the entire universe resides.
I honor the light, love, truth,
beauty & peace within you,
because it is also within me.

In sharing these things
we are united, we are the same,
we are one.

