

GAME ON!

£70 per person, £120 with paired wines

Start of the game season is a time of the year that our kitchen team looks forward to with great excitement and anticipation. Even though game is not commonly seen in Indian restaurants, there was once a great tradition of hunting and cooking with game in India. This tradition has now been almost completely lost owing to the ban on hunting in India since 1947!

Britain however has a great selection of game available and our chefs use this opportunity to recreate dishes from the forgotten past and reclaim an aspect of Indian cooking which would otherwise be lost forever.

We are delighted to present a tasting menu around some of the finest game available right now. All the dishes are carefully spiced and created to take you on a journey of flavours and textures.

Prices include VAT @ 20%. A 12.5% discretionary service charge is included in the ticket price. All gratuities are distributed to the entire team.

(v) Vegetarian 🌿 Contains gluten

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements.

To maximize your dining experience, this menu must be ordered by each diner at your table

Char-grilled breast of red legged partridge
Raspberry chutney

Bourgogne Rouge, Domaine de la Galopière, Burgundy, France, 2003

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Clove smoked Scottish grouse breast
Wild mushroom pickle

Savigny-Les-Beaunes, Domaine Prin, Côte de Beaune, Burgundy, France, 2009

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Kalamansi and ginger sorbet

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Tandoori venison loin with black stone flower
Curried game mince, game chips, black lentils & pilau rice

Pommard, Domaine De la Galopière, Côte de Beaune, Burgundy, France, 2006

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Spiced pumpkin tart
Coconut ice cream

Saussignac, Vendange d'Autrefois, Gascony, France, 2012

Or

Selection of Neal's Yard cheeses with quince chutney
(Supplement of £5)