



Valentine's Day

**4 courses and a glass of Francoise Monay Rosé Champagne on arrival
£100 per person**

Canapés

Green plantain and beetroot cake with spiced pomegranate reduction (v)
Pithod – Chickpea and yoghurt gnocchi, coriander chutney (v)
Stir-fried jackfruit with chilli, garlic and soy (v)

Starters

Okra filled with peanut and jaggery, curried yoghurt and green mango chutney (v)(n)
South Indian drumstick and coconut soup, masala sourdough toast (v)
Carpaccio of cured Scottish salmon, curry leaf snow, salmon caviar
Grilled Scottish scallops with varhadi techa spices, truffled potato and Kolhapuri sauce
Camphor and sandalwood flavoured free range chicken breast, passion fruit raita
Clove smoked tender lamb galouti kebab, rich sheermal bread and paprika raita

Main courses

Crisp banana blossom, sesame tamarind sauce, vegetable biryani (v)(n)
Spinach malai kofta, stir-fried morels, tomato fenugreek sauce, saffron rice (v)(n)
Char-grilled halibut with crab and kokum crust, Keralan seafood bisque, steamed rice vermicelli
Tandoori New Caledonian Obsiblu king prawns, coconut cardamom sauce, ghee rice
Raan Jaan - Slow braised lamb leg roll, nutmeg and peppercorn sauce, smoked saddle of lamb, masala braised potato
Seared rump steak of 28-day aged Hereford beef, lababdar sauce, truffled potato puree

Side dishes for the table

Black lentils | Garlic or plain naan



Desserts

Milk & Rose – Milk and vanilla panna cotta, rose preserve jelly and rose petal biscotti
Warm dark chocolate and cumin mousse, Madras coffee ice cream
Tutti fruity whipped ganache, kesar pista kulfi, paan oil
Selection of English farmhouse cheeses from Neal's Yard with quince chutney (n)

Coffee and petits fours

To enhance your dining experience, a selection of extraordinary, spice-friendly wines has been assembled by our sommelier:

White Wines 125ml Bottle

Malvasia Cantina di Venosa, Basilicata, Italy 2021 £7.10 £39.00
Encosta Do Vale Calego, Cordeiro, Teja Fernao Pires 2020 £8.90 £49.00
Riesling Kabinett Troken Weingut Familie Rauen 2021 £11.70 £64.00
Sauvignon Blanc Map Maker, Marlborough, New Zealand 2022 £12.40 £71.00
Chablis Domaine Ellevin, Chablis, France 2021 £14.60 £80.00
Vistamare, Ca' Marcanda, Gaja, Tuscany, Italy 2021 £20.00 £100.00

Red Wines 125 ml Bottle

Valpolicella Classico Le Filgne, Le Bertarole, Veneto, Italy 2020 £8.70 £48.00
Cabernet Sauvignon Perez Cruz, Maipo Alto, Chile 2020 £10.00 £55.00
Nero D'Avola Rosso di Contrada Marabino, Val di Noto 2017 £13.50 £74.00
Malbec Gran Reservado Fabre Montmayou, Mendoza, Argentina 2016 £16.00 £88.00
Chateau du Retout Cru Bourgeois Haut Medoc, Bordeaux 2016 £18.20 £100.00
Mercury 'La Framboidiere', Domaine Faiveley, Burgundy, France 2017 £22.00 £110.00

Vegetarian alternatives available on request

(v) vegetarian contains gluten

Prices include VAT at prevailing rate. **We do not levy service charge for tables of up to 8 people.** Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot.