

# TASTING MENU

NON-VEG



Selecting our Tasting Menu gives you the chance to sample some of our most popular dishes. £40 per person plus £25 for Drink Pairing (Wines will be served as 100ml serves)

## PRE STARTERS

### Papad & Chutney

## SMALL PLATES

### Madras Chicken

*South Indian spice mix, curry leaves, mango pachadi (d)*

### Delhi Gin Raja

*London Dry Gin, Amaro Montenegro, fresh mint, lime*

## FROM THE TANDOOR

### ‘Best End’ Lamb Chop

*Onions, mooli raita (d)*

**Lautarul Pinot Noir, Cramele Recaş, Romania 2022 - Served in a chilled glass**

*Lovely and expressive wild strawberries and forest floor on the nose, with notes of cherry and crunchy red fruits.*

### Granita

*Kala khatta, lime, black salt, roasted cumin*

## CURRIES

### Methi Murg

*Fenugreek, chicken, onion tomato masala (n) (d)*

*Served with:*

**Dal Makhani (d)**

**Pulao Rice**

**Naan**

**Riesling 'Solitar Trocken' SA Prüm, Mosel, Germany 2022**

*An aromatic wine with stone & citrus fruits on the nose follow through to a dry but zesty fruit flavored palate with a long finish*

## DESSERT

### Falooda (d)(n)

*Indian sundae with rose syrup, vermicelli, tukmaria seeds, ice cream & basundi*

**Bizoe Tiny, late Harvest Semillon, South Africa 2023 (50ml serving)**

*Lovely honey aroma that follows through to the pallet with a pleasant stone fruit and floral aftertaste. Sweet & medium-bodied and well-balanced with a refreshing acidity.*

- vegetarian

- vegan (d) - dairy (n) - nuts

(g) - gluten

**PLEASE ASK YOUR SERVER FOR OUR FULL ALLERGENS MENU.**

**ALLERGIES AND INTOLERANCES:** please inform your server of any dietary requirements. Please be aware we can not guarantee cross contamination is not present in our kitchen even though we make every effort to do so. A discretionary service charge of 12.5% will be added to all bills.

# TASTING MENU



VEGETARIAN

Selecting our Tasting Menu gives you the chance to sample some of our most popular dishes. £37 per person plus £25 for Drink Pairing (Wine by the glass will be served as 100ml serves)

## PRE STARTERS

### Papad & Chutney

## SMALL PLATES

### Golden Beetroot Tikki

Golden beetroot, potato, tempered spices, served with mixed berries chutney

Rose & Lychee 'Sodaa'

Pink gin, lychee liqueur, rose water, lime, rose petals

## FROM THE TANDOOR

### Paneer Tikka

Lime beetroot chutney (d)

Amanti Pinot Grigio, Veneto, Italy 2024

Rich aroma of tropical fruits, hints of flowers & wild honey. Balanced on the palate with a zesty & long finish.

## Granita

Kala khatta, lime, black salt, roasted cumin

## CURRIES

### Guchi Malai Kofta

Morels, paneer, cashew nut gravy (d)(n)

Served with:

Dal Makhani (d)

Pulao Rice

Naan or Roti (g)

Côtes de Provence Rosé St Sidoine, Provence, France 2022

Blend. lovely fresh, dry style with soft strawberry fruit and a little honeysuckle. refreshing and elegant.

## DESSERT

### Falooda (d)(n)

Indian sundae with rose syrup, vermicelli, tukmaria seeds, ice cream & basundi

Bizoe Tiny, late Harvest Semillon, South Africa 2023 (50ml serve)

Lovely honey aroma that follows through to the pallet with a pleasant stone fruit and floral aftertaste. Sweet & medium-bodied and well-balanced with a refreshing acidity.

- vegetarian

- vegan (d) - dairy (n) - nuts

(g) - gluten

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# TASTING MENU

PESCATARIAN



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## PRE STARTERS

### Papad & Chutney

## SMALL PLATES

### Machi Pakora

Tilapia, ajwain, dill raita (d)

### Nashili Dhaniya

Coriander seed infused tequila Blanco, Midori, lime, agave syrup

## FROM THE TANDOOR

### Fish Tikka

Monk fish, Kasundi, served with mint chutney (d)

Chardonnay 'La Balade de Coline' Les Coteaux du Rhône, Rhône, France 2021

Citrus and exotic fruits and hints of toast, slightly creamy on the palate yet very fresh and easy drinking.

### Granita

Kala khatta, lime, black salt, roasted cumin

## CURRIES

### Kacha Aam Prawn Curry

OR

### Fish Moilee

Coconut, raw mango, prawns, curry leaves

Oven Baked seabass, coconut, shallots, curry leaves

Served with:

### Dal Makhani (d)

### Pulao Rice

### Naan or Roti

Sauvignon Blanc The Valley, Elgin Valley, South Africa 2022

Aromas of grapefruit & lime backed with subtle herbaceous tones. clean, light & refreshing on the palate with notes of lemon grass followed by a long and bone-dry finish.

## DESSERT

### Falooda (d)(n)

Indian sundae with rose syrup, vermicelli, tukmaria seeds, ice cream & basundi

Bizoe Tiny, late Harvest Semillon, South Africa 2023 (50ml serve)

Lovely honey aroma that follows through to the pallet with a pleasant stone fruit and floral aftertaste. Sweet & medium-bodied and well-balanced with a refreshing acidity.



- vegetarian



- vegan

(d) - dairy

(n) - nuts

(g) - gluten

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