

Tasting Menu

£85 per person

£160.00 with premium wines

Appetiser

Tandoori Norfolk free range chicken chaat in pastry shell 🌾

Devon crab and kokum berry salad on lotus root crisp

Carpaccio of home cured Shetland salmon and caramel jhal muri

*Muscat Grand Cru, Altenberg de Bergbieten,
Frederic Mochel 2010*

First Starter

Kerala spiced seafood bisque flamed with brandy

Second Starter

Okra filled with peanut and jaggery, green mango chutney

Pithod – chickpea and yoghurt gnocchi

Banana chilli filled with fenugreek, raisin and bitter gourd

*Riesling Spatlese, Zeltinger Sonnenuhr,
Selbach Oster Mosel 2015*

First Main Course

Wild Spencer Gulf king prawns with green mango coriander sauce

Pouilly Fuisse en Servy, Denis Bouchacourt, Burgundy, France, 2014

Second Main Course

Tandoori loin of Oisin red deer, black stone flower reduction

Gevrey Chambertin, Domaine Marchant Grillot, Burgundy, France, 2010

Dessert

Dark chocolate paan and caramel muri bar, carrot halwa and clove ice cream

Port, Fonseca Quinta do Panascal, 2001

Coffee and Petits Fours

Served in the Old Library Bar

Vegetarian and allergen menus available on request. 🌾 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. In order to be able to take advantage of the best of what's in season the menu is subjected to changes. Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill. All gratuities are distributed to the entire team.