

**Let your life lightly dance on the edges  
of time like dew on the tip of a leaf.**

Rabindranath Tagore

## GAME ON!

*£60 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

Kerala style game puff, pumpkin chutney 🌿  
Rocket salad

Malbec, Barrel Selection, Fabre Montmayou, Patagonia  
Argentina, 2014  
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Char-grilled breast of red legged partridge with dried melon  
Spiced red lentils

Nevina Vinograd Sv Ante Istra, Croatia, 2013  
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Thandai and lemon sorbet

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Rajasthani style venison escalope, paprika raita  
Green coriander chutney  
Shiraz, Possums Vineyard, Reserve, McLaren Vale, Australia, 2010  
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Tandoor smoked breast of Scottish grouse, bitter fenugreek and corn  
stir-fry  
Tamarind-cumin jus

Pommard, Domaine De la Galopière, Côte de Beaune, Burgundy, France, 2006  
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Saffron poached pear  
Tapioca payasam

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