



TASTING MENU

55.00 per person | 95.00 per person with paired wines

Vegetarian menu available on request.

APPETISER

Organic cured salmon, green pea wasabi and puffed rice 'jhal muri'

STARTER

English asparagus with curried yoghurt and gunpowder

REST COURSE

Pear sorbet

FIRST MAIN

Tandoori king prawns with Tanjavore curry sauce

MAIN

Smoked saddle of Kentish lamb with Rajasthani spiced corn sauce, pilau rice

OR

Tandoor spiced red deer with root vegetables, yoghurt sauce

PUDDING

Cumin profiteroles with cardamom shrikhand, glazed strawberries

Coffee and petits fours

SET LUNCH MENU

15.00 for 2 courses | 18.00 for 3 courses

SET DINNER MENU

19.00 for 2 courses

21.00 for 3 courses including a glass of Very Berry Cocktail

Available at 6pm, 6.30pm and 9.30pm onwards

Vegetarian menus available on request.



APPETISERS

Chilled tomato and green mango soup, 'ambi panna' sorbet (v) 5.50

Tapioca and peanut cake with tomato coconut chutney (v) 5.75

Cool yoghurt and lentil dumplings, cucumber hearts and crispy spinach (v) 6.25

Quinoa, watermelon and pumpkin seed salad with feta crumble (v) 6.75

Organic cured salmon, green pea wasabi and puffed rice 'jhal muri' 8.00

Tandoori spiced sea bream with carom Kerala style stir-fried shrimp with shallots and curry leaf 8.50

Pahadi tikka – tandoori chicken breast with fennel and coriander 8.50

Spice crusted lamb fillet with smoked paprika raita 8.75

MAINS

Spinach dumplings with tomato and fenugreek sauce, lemon rice (v) 14.00

Trio of mushroom: spinach curry, filled Portabello, stir-fried wild mushroom (v) 16.00

Chargrilled cod with green spices, yoghurt rice 15.75

Tandoori king prawns with Tanjavore curry sauce, ghee rice 22.00

Dry spice crusted free range chicken breast with mint and onion sauce 17.25

Seared Gressingham duck breast with sesame and tamarind sauce, pilau rice 21.00

Lamb escalopes with black stone flower Smoked saddle of Kentish lamb with Rajasthani spiced corn sauce, pilau rice 19.00 24.00

Tandoor spiced red deer with root vegetables, yoghurt sauce 29.00

Peshawar style beef curry with fat chilli and red onion, pilau rice 18.00

SHARING PLATTERS for 2 or more

KEBABS 15.00 per person

Chicken tikka, lamb fillet, tandoori king prawn and sea bream

SEAFOOD 30.00 per person

Kerala style stir-fried shrimp with shallots and curry leaf

Chargrilled cod with green spices, yoghurt rice

Grilled wild prawn with coconut and lemon grass

CURRIES AND BIRYANI 26.00 per person

Kadhai spiced chicken liver and onions on toasted brioche

Peshawar style beef curry with fat chilli and red onion, pilau rice

Hyderabadi style lamb biryani

BIRYANI

Lucknow style chicken biryani 15.00

Hyderabadi style lamb biryani 15.00

BREADS

Potato paratha, naan—plain naan / garlic naan 3.25

Chicken tikka with cheese naan / Peshwari naan 4.50

GRILLS

Grilled aubergine with sesame seeds and peanut crumble (v) 7.50 14.00

English asparagus with curried yoghurt and gunpowder (v) 8.00 16.00

Chicken wings with chilli and honey 6.50 13.75

Kadhai spiced chicken liver and onions on brioche 7.50 15.00

Lamb escalopes with black stone flower 9.00 18.00

SIDES

Pilau rice, plain steamed rice 2.50

Kachumber salad 2.50

Fenugreek salad 3.50

Spinach poriyal 3.50

Jeera Jersey Royals 3.50

Green moong lentil 3.50

24 hour simmered black lentils 4.50

Keema-Peas: spiced lamb mince and garden peas 6.75

PUDDINGS

Taster shot glass of homemade ice cream or sorbet 1.50

Sorbet and ice cream selection of the day 5.00

Melon salad, chilled watermelon soup, melon sorbet 5.50

Mango and buffalo milk kulfi 5.75

Spiced pistachio cake with lime sorbet 6.50

Cumin profiteroles with cardamom shrikhand, glazed strawberries 7.00

Chocolate and raspberry tart with ginger ice cream 7.25

Selection of English farmhouse cheeses from Neal's Yard served with quince chutney and Peshwari naan 8.50

Platter of assorted desserts 'Selection of 5 desserts from the chef' 20.00

(v) Vegetarian Allergen menus available on request.

Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill. All gratuities go directly to staff. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements you have. Our food suppliers have given assurances that none of our ingredients are genetically modified. Game dishes may contain shot.