



Tasting Menu

We take this opportunity to revisit a few of our favourite dishes from the last 10 years

70.00 per person | 115.00 per person with paired wines

Vegetarian menu available on request.

APPETISER

Organic cured salmon, green pea wasabi 'jhal muri'
Prosecco rose DOC, Veneto, Italy, NV

FIRST STARTER

Palak Patta Chaat - spinach & carom fritter, yoghurt, tamarind and coriander chutney (v)
Grilled aubergine with peanut, sesame and tamarind (v)
Vinho Verde Branco, Conde Villar, Portugal, 2017

STARTER

Wild African king prawn with coconut and kasundi mustard
Petit Chablis AOC, Jean-Pierre Ellevin, Burgundy, France, 2016

REST COURSE

Tapioca lime and coconut kheer with melon sorbet

FIRST MAIN

Tasting of Kentish Lamb - tandoori rump and fillet, chargrilled chapli, corn curry sauce
Shiraz, The Old Press, Riverland, Australia, 2017

SECOND MAIN

Tandoori grouse breast, venison and tawa mince
Pickling sauce, beetroot crush
Malbec Reservado, Fabre Montmayou, Mendoza, Argentina, 2016

DESSERT

Saffron malai kulfi, honeycomb crumble
Muscat de Frontignan, Languedoc, France 2015

TEA, COFFEE & PETITS FOURS

Prices include VAT @ 20%. **We do not levy service charge.** Allergen information available on request. 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.