



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

Kale and Jerusalem artichoke chaat, tamarind and coriander chutney (v)
Prosecco rose DOC, Veneto, Italy, NV

FIRST STARTER

Banana leaf wrapped sea bass, coconut & green mango chutney, masala rice flakes
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, 2017

REST COURSE

Tapioca lime and coconut kheer with melon sorbet

FIRST MAIN

Smoked saddle of Kentish lamb, galouti kebab, corn and yoghurt sauce
Shiraz, The Old Press, Riverland, Australia, 2017

SECOND MAIN

Tandoori venison and tawa mince
Black lentils, pickled root vegetables
Malbec Reservado, Fabre Montmayou, Mendoza, Argentina, 2016

DESSERT

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

TEA, COFFEE & PETITS FOURS

Prices include VAT @ 20%. We do not levy service charge for tables of up to 8 people. 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.