

TASTING MENU

60.00 per person | 100.00 per person with paired wines

Vegetarian menu available on request.

APPETISER

Organic cured salmon, green pea wasabi 'j'halmuri'

NV Rosato Spumante, Ca' di Alte, Veneto, Italy

FIRST STARTER

Palak patta chaat- spinach & carom fritter, yoghurt, tamarind and coriander chutney (v)

Marlborough Sauvignon Blanc, Delta, New Zealand 2016

STARTER

Coriander & garlic crusted wild African prawn

Pinot Grigio delle Venezie, Corte Giara, Italy 2016

REST COURSE

Yuzu and basil sorbet

FIRST MAIN

Rajasthani soola spiced lamb escalope

Rioja Reserva, Izadi, Spain 2013

SECOND MAIN

Tandoori spiced red deer with root vegetables, yoghurt sauce

Mendoza Malbec Reserve, Kaiken, Argentina 2015

DESSERT

Trio of chocolate-

Bitter chocolate mousse, milk chocolate brownie, white chocolate ice cream.

Sauternes, Château Delmond, Brodeaux, France 2014