

Tasting menu

£85per person/ with wine pairing £170

Appetiser

Tandoori king prawns, Alleppey curry sauce

2015 Riesling Springvale Grosset, Clara Valle, Australia

First Starter

Vesavara spiced lamb mille-feuille, smoked paprika raita (g)(n)

2013 Syrah Barrel Selection, Fabre Montmayou Patagonia, Argentina

Second Starter

Clove smoked Anjou squab pigeon, pumpkin chutney, masala peanut (g)(n)

2010 Domaine Mastrio Cuvée Genereux, Côtes du Roussillon, France

Rest Course

Mango and roasted cumin granita

First Main Course

Char-grilled halibut fillet, Mangalore style curry sauce

2017 Nevina Vinograd Sv Ante, Istra, Croatia

Second Main Course

Tandoori venison saddle, pickling sauce

2015 Amarone della Valpolicella Classico Le Bertarole, Veneto, Italy

Dessert

Classic mango kulfi, mango & mint salad

2016 Saussignac Vendange d'Autrefois, Gascony, France

(v) Vegetarian (g) Contains gluten (n) Contains Nuts Allergen menus available on request.

Prices include VAT at prevailing rate. We do not levy service charge for tables of up to 8 people. 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.