

## 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 Mastro 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 @ 20%. 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.