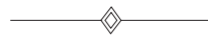




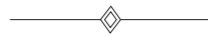
CANAPÉS

- Hakka style stir-fried jackfruit with honey, chilli and soy (v)(g)
- Pithod - Chickpea and yoghurt gnocchi, coriander chutney (v)
- Marinated cherry tomato and paneer tikka skewers with black pepper and basil (v)



STARTERS

- Spiced aubergine steak, pumpkin chutney, masala peanut and moutabal (v)(g)(n)
- South Indian drumstick and coconut soup, masala sourdough toast (vg)(g)
- Carpaccio of cured Scottish salmon, curry leaf snow, Oscietra caviar
- Grilled king scallops with varhadi techa spices, chutney potato, Kolhapuri sauce (g)
- Camphor and sandalwood flavoured free range chicken breast, passion fruit raita
- Nawabi lamb pasanda kebab with poppy and almond, smoked paprika raita (n)



MAINS

- Filled jumbo morels, morel and pea stir-fry, tomato fenugreek sauce, saffron pilau (v)
- Spinach malai kofta, smoked korma sauce, pilau rice (v)(n)
- Char-grilled halibut with crab and kokum crust, coconut coriander sauce, lemon rice (n)
- Grilled jumbo Black Tiger prawns, seafood makhani sauce, rice vermicelli
- Raan Jaan - Slow braised lamb leg roll, nutmeg and peppercorn sauce, lamb galouti kebab, masala braised potato (g)(n)
- Seared rump steak of 28-day aged Hereford beef, lababdar sauce, truffled potato puree

SIDES

- Black lentils | Garlic or plain naan (g)

DESSERTS

- Spiced fig and almond cake with thandai ice cream (g)(n)
- Peanut chikki and chocolate marquis, coffee sorbet (g)(n)
- Tutti frutti whipped ganache, saffron pistachio kulfi, paan oil (n)
- Coconut phirni, pineapple murabba, lime basil sorbet (vg)
- Selection of English farmhouse cheeses from Neal's Yard with quince chutney (g)

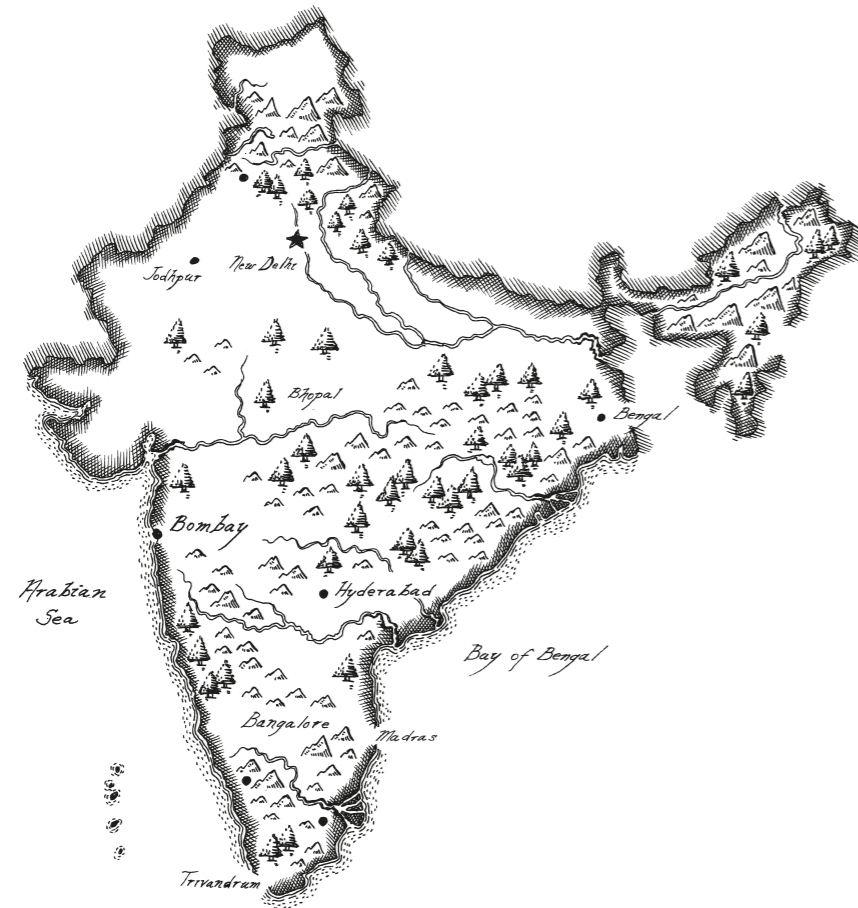
TO ENHANCE YOUR DINING EXPERIENCE, A SELECTION OF EXTRAORDINARY, SPICE-FRIENDLY WINES HAVE BEEN CHOSEN BY OUR SOMMELIER:

WHITE WINES	125ml	Bottle
Grüner Veltliner, Waldschütz, Kamptal, Austria 2022	£12.70	£70.00
Riesling Qba Dry Dönnhoff, Nahe, Germany 2017	£17.20	£94.00
Le G de Château Guiraud, Sauternes, France 2022	£20.00	£98.00
Semillon Assyrtiko Ovilos, Ktima Biblia Chora, Greece 2021	£25.40	£127.00
Pernand-Vergelesse Domaine Laboureau, France 2018	£31.00	£155.00
RED WINES	125ml	Bottle
Nero d'Avola Rosso di Contrada Marabino, Sicily, Italy 2017	£13.50	£74.00
Malbec Gran Reservado Fabre Montmayou, Argentina 2020	£15.60	£86.00
Bourgogne Rouge Perle Rare, Burgundy, France 2015	£22.00	£114.00
Château Haut Chaigneau, Bordeaux, France 2016	£22.60	£124.00
Dingac Vinograd Sv Lucia, Dalmatia, Croatia 2018	£28.00	£140.00

(vg) Vegan (v) Vegetarian (g) Contains gluten (n) Contains Nuts

Prices include VAT at prevailing rate. Allergen information available on request. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen trace free. Therefore, guests with any dietary restrictions or allergies are requested to inform wait staff upfront before placing your order and are advised not to share food with other guests on the table. 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.

Vegetarian and dietary alternatives available on request.



What	When	Where	Notes
1. Pithod	2008	Rajasthan	Chickpea & yoghurt gnocchi
2. Saag	2002	Punjab	Crumble
3. Carpaccio	2005	Bengal	Cure
4. Moily	2001	Kerala	Broth
5. Caviar	2020	Instagram	Nutty pop
6. Snow	2016	Bazaar	Impossible
7. Mille-feuille	2013	Mumbai	Bade Miya Kababiya
8. Escalope	2003	Hyderabad	Granite
9. Galouti	2004	Lucknow	Need Luck Now
10. Pigeon	2001	Anjou, France	NOT Trafalgar Sq
11. Pumpkin	2008	Home	Slope
12. Smoky raita	2007	Spain	Capital Hotel
13. Masala peanut	2015	Delhi	Ashoka Bar
14. Wild Prawn	2016	South Australia	Sustainable
15. Alleppey curry	2006	Backwaters	Houseboat
16. Venison	2017	Scotland/ Rajasthan	Roast-rest and Raj
17. Black stone flower	2009	Chettinad	Autumn
18. Masala mash	2001	Cinnamon Club	Best of both worlds
19. Raan	2021	Mughal India	Lockdown Battersea
20. Kulfi	2012	All over	JohoSoh



VALENTINE'S DAY SPECIAL MENU

£125 per person

Including a Françoise Monay Rosé Champagne to begin

