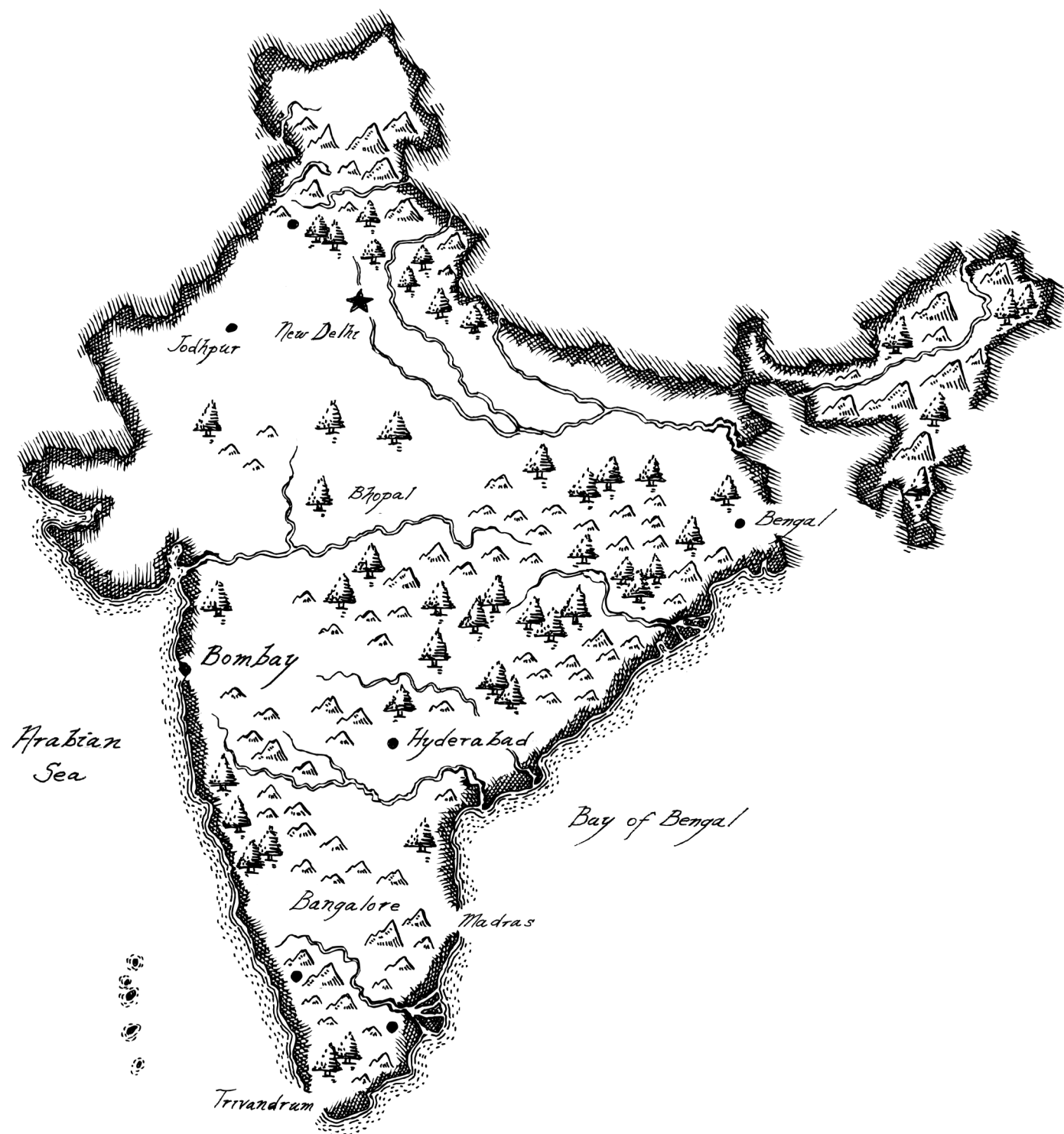




25 SUMMERS TASTING MENU



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£58 per person

For 25 summers, we've welcomed guests to our tables with dishes inspired by the seasons, shaped by our travels and brought to life with the finest British ingredients. This limited-edition tasting menu celebrates that journey, bringing together some of the defining flavours and favourite creations that have become part of our story over the past quarter of a century.

(v) Vegetarian (vg) Vegan (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.

CANAPÉ

PITHOD SAAG

Chickpea & yoghurt gnocchi, spinach crumble, tamarind, coriander chutney (v)

APPETISER

CARPACCIO OF HOME CURED SALMON

'jhal muri' & wasabi chutney (n)

STARTER

NAWABI LAMB PASANDA KEBAB

poppy and almond, kachri chutney (n)

REST COURSE

WATERMELON KANJI

Fermented beetroot sorbet, watermelon tartare (vg)

MAIN COURSE

GRILLED JUMBO BLACK TIGER PRAWNS

tomato lemon sauce, pepper fried shrimps

OR

CHAR-GRILLED BALMORAL ESTATE VENISON LOIN

rock moss and dried lime, stir-fried mushroom and spinach

Garlic naan for the table (g)

DESSERT

ALPHONSO MANGO AND HONEY SHRIKHAND

mango dill salad (g)