

TASTING MENU

£105 | WINE PAIRING £75

NASHTA (g)(d)

Atul Kochhar Blanc de Blanc Champagne NV, France



NADRU KI CHAAT (v)(d)

Lotus stem kebabs and crisp with tamarind, cherry chutney, yoghurt
Riesling, Wild Earth, New Zealand

or

DEVON CRAB BONDA (g)

Devon crab fritter with chickpea sundal, tomato chutney with Isle of Wight tomatoes
Mango Wine, Rhythm Winery, India



TELUGU PANEER TIKKA (v)(d)(g)

Andhra spiced paneer tikka, pastry crust, melon, chia seed & lemon dressing
Sauvignon Blanc, Tinpot Hut, New Zealand

or

JAL TARANG (d)(n)

Scallop, chicken jus, hazelnut & crispy chicken skin
Chablis, Domaine Vrignaud, France

or

DHUYEN KI BATAK

Home smoked Margret Duck breast, orange and spring onion chaat
Pinot Noir, Tinpot Hut, New Zealand



MALAI BROCCOLI (v)(d)

Grilled broccoli, marinated in nutmeg garam masala, served with parmesan shards
El Coto, Rioja, Verdejo, Spain

or

JOHN DORY (d)

Cornish John Dory with Isle of Wight tomatoes
La Smilla, Gavi di Gavi, DOCG, Piedmont

or

CHICKEN TIKKA PIE (d)(g)

Speciality of the house served with spring berry chutney
Chardonnay, Silver lining, South Australia



KATHAL KOFTA WITH KORMA SAUCE (d)(v)(n)

Jackfruit dumpling in coconut korma, golden raisins & lotus seeds
Riesling, Unplugged, Weingut Tesch, Nage, Germany

or

TURBOT ALLEPPEY (d)

Pan seared turbot, fried idli, sea vegetables and coconut sauce
Pouilly-Fume, Cuvee De Boisfleury, Alain Cailbourdin

or

PURANI DILLI KA BUTTER CHICKEN (d)

A classic of old Delhi – chicken tikka in rich tomato sauce
Gamay, Fleurie, Dominique Morel, Beaujolais

or

DO TARIKE KA GOSHT

Lamb chop, Lamb loin, Swiss chard and jus
Shiraz, Thelema Vineyards, South Africa

Served with black daal (g)(v), aloo and mutter (vg), bread (d)(g) and rice (vg)



TEXTURES OF YOGHURT (d)



PISTACHIO KULFI WITH CHOCOLATE MOUSSE (d)(n)

Royal Tokaji Late Harvest, Tokaj, Hungary

or

CARDAMOM CHAI CRÈME BRÛLÉE (d)

The Ned, Marlborough, New Zealand

(vg) vegan (v) vegetarian (d) contains dairy (g) contains gluten (n) contains nuts (a) contains alcohol

Prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill. If you have any allergies or dietary requirements please inform your server when ordering. Whilst we have strict controls in place, unfortunately it is not possible to guarantee our dishes will be 100% allergen or contamination free. Fish dishes may contain small bones. Game dishes may contain shot.