

TASTING MENU

£49.95 **Per Person**, £84.95 **with matching wines**

Wines are served in 100ml glasses. Dessert wine in a 50ml glass.

To maximize your dining experience, this menu should be ordered by each diner at your table. Passionately created by Chef Awanish Roy, our seven-course tasting menu takes you through an incredible culinary journey of India

AMUSE BOUCHE

GOL GAPPA

A street food spicy shot with tangy potatoes stuffed in semolina shell

(Allergen: Gluten)

FIRST STARTER

TANDOORI PRAWNS NIZAMI

Tiger prawns marinated in saffron and wild garlic flavoured cumin and carom seeds

(Allergen: Crustacean, Dairy, Mollusc, Mustard, Seafood)

Wine: Monte di Cello Pinot Grigio Rose, Italy

A crisp, red fruited Pinot grigio blush Rose. Strawberry, citrus and a refreshing finish.

SECOND STARTER

BHATTI KA CHICKEN TIKKA

Fiery chicken thighs marinated overnight in bhatti spices, fresh green chillies, mint & coriander chutney

(Allergen: Celery, Dairy, Mustard)

Wine: Reserve de Saint Martin Chardonnay, France

Dry yet fruity, with peach and ripe apple flavours. A great weighted wine for Chicken full of flavour.

REST COURSE

LEMON OR RASPBERRY SORBET

Wine: Wharariki Sauvignon Blanc, Marlborough, New Zealand

Classic Marlborough style, aromatic Sauvignon with grapefruit and elderflower notes.

FIRST MAIN

COD MOILY

Line caught Atlantic cod, pan seared with a Kerala style mild coconut and ginger sauce and spinach poriyal

(Allergen: Crustacean, Fish, Molluscs, Mustard)

SECOND MAIN

IRANI BHUNA GOSHT & GARLIC NAAN

Succulent Shetland Lamb curry cooked in an array of fragrant spices from the Iranian Cafes of Bombay. Served with a garlic naan

(Allergen: Dairy)

Wine: Paddling Duck Shiraz, Australia

Blackberry fruits and spice on the nose and palate, a smooth, silky, medium-bodied red.

DESSERT

(Choose From Either)

Dessert Wine: Vistamar late harvest Sauvignon Blanc, Limari Valley, Chile

Orange blossom, jasmine notes with pineapple and apricot flavours on the palate.

BELGIAN CHOCOLATE BROWNIE

Finest Belgian chocolate brownie served with vanilla ice cream

(Allergen: Dairy, Gluten, Nuts)

CARROT HALWA WITH GULAB JAMUN

Slow cooked carrot pudding with caramelised milk dumpling, a very traditional Indian dessert

(Allergen: Dairy, Gluten, Nuts)

Please speak to one of our staff before ordering if you have any allergies or specific dietary requirements. Although we have a strict cross-contamination policy, it may not be possible for us to guarantee that our dishes will be allergen or contamination free. Fish may contain small bones. Game dishes may contain shots. A discretionary 11.5% service charge will be added to your bill. All our prices are inclusive of VAT

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Feel free to ask your server for recommendations on dishes, drink pairings or flavour profiles. We're here to help you get the most out of your experience