

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)

or

TANDOORI PANEER TIKKA (V)

Chargrilled Paneer Tikka with peppers and onions, mint and coriander chutney

(Allergen: Celery, Dairy, Mustard, Sulphite)

SECOND STARTER

CLUB LAMB CHOPS

Chargrilled best-ends of lamb with beetroot and ginger marinade coriander chutney and a smoked aubergine raita

(Allergen: Celery, Dairy, Mustard)

or

CAULIFLOWER MANCHURIAN (V)

Calcutta's China-Town style stir fried cauliflower in a tangy sauce, chillies and spring onions

(Allergen: Celery, Dairy, Mustard)

REST COURSE

SORBET

LEMON OR RASPBERRY

Wine Monte di
Cello Pinot Grigio
Rosé, Italy

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

Wine Paddling
Duck Shiraz,
Australia

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

TASTING MENU

Wine Wharariki
Sauvignon Blanc
Mariborough
New Zealand
Classic
Marlborough
style, aromatic
Sauvignon with
grapefruit and
elderflower notes.

FIRST MAIN

COD MOILEE

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

(Allergen: Crustacean, Fish
Molluscs, Mustard)

or

ENNAI KATHIRIKAI

South Indian style baby aubergines in
a tangy tamarind and jaggery sauce

(Allergen: Mustard, Sesame)

SECOND MAIN

DABHA METHI MURGH

Indian roadside eatery style chicken curry
rustic, bold and bustling with flavours
tempered with fresh fenugreek

or

BANARASI DUM KOFTAS (V)

24Karat gold leaf plated paneer
dumplings stuffed with nuts & raisins
in a slow cooked 'Dum' sauce, from

India's holiest city of Banaras

(Allergen: Dairy, Nuts)

Wine Reserve
St Martin
Chardonnay
France

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

Dessert Wine
Vistamar late
harvest Sauvignon
Blanc Limari
Valley, Chile
Orange blossom,
jasmine notes
with pineapple
and apricot
flavours on the
palate bodied red

DESSERT

(choose from either)

BELGIAN CHOCOLATE BROWNIE

Finest Belgian chocolate brownie
served with vanilla ice cream

(Allergen: Dairy, Gluten)

or

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