TASTING MENU PAIRED WINES

Wine Measures: Wine 125ml, Dessert Wine 100ml.

Prestigious Wines

2014 Riesling Kabinett Joh Jos Prüm,
Mosel, Germany

2014 Meursault Vallet Frères,
Côte de Burgundy, France

2013 Gewürztraminer Atul's Signature,
Jean Claude Gueth, Alsace France

2011 Gevrey-Chambertin La Justice, Marc Roy
Burgundy, France

2014 Brachetto d'Aqui Contero,
Piedmont, Italy

£83 per person

Captivating Wines

2014 Viognier, Clay Station,
Lodi, California, USA

2014 Soave La Rocca, Pieropan,
Veneto, Italy

2013 Gewürztraminer Atul's Signature,
Jean Claude Gueth, Alsace France

2013 Pinot Noir Muddy Water, Waipara
New Zealand

2014 Eradus Sticky Micky, Late Harvest Sauvignon,
Marlborough, New Zealand

£55 per person

TASTING MENU

Amuse Bouche

Shellfish
Pan Seared Scallop
Caramelised Apple, Pine Nut Podi

Indian Five Spice Pickled Prawns

Chicken
Tandoori Chicken Tikka Pie, Mixed Berry Chutney (to Share)

Fish
Chargrilled Scottish Salmon, Coconut and Curry Leaf Sauce

Cornish Crab Croquette, Smoked Tomato Chutney

Iced Sherbet

Lamb
Roasted Rump of English Lamb

Tandoori Cutlet, Rogan Jus, Dal Makhani

Dessert
Cranberry Bhapa Doi, Mince Pie, Ginger Snap

£105 per person

This menu is offered for the entire table only
Last order 14h for Lunch & 21h30 for Dinner, 21h on Sunday

Paired Wine options available

For all food allergies and intolerances
Please speak to our staff about your requirements before ordering

SIDES

Kalonji Baingan — *£9*
Baby Aubergine, Nigella seeds, Onions and Tomatoes

Muttaikose Poriyal — *£9*
Savoy Cabbage with Mustard, Curry Leaf and Coconut

Methi Khumb — *£9*
Mixed Seasonal Mushrooms, Fenugreek Leaves and Garlic

Punjabi Chole — *£9*
North Indian Style Cooked Chickpeas

Palak Paneer — *£9*
Spinach Purée with Paneer

Saunfiani Bhindi — *£9*
Okra Sautéed with Shredded Fennel and Seeds

Aloo Katli — *£9*
New Potatoes, Garlic, Mint and Coriander

Dal — *£9*
Dal Makhani Or Tempered Yellow Lentils

BREADS AND RICE

Roti — *£6*
Plain / Missi

Parantha — *£6*
Plain / Whole Wheat

Naan — *£6*
Plain / Buttered / Garlic and Coriander

Kulcha — *£7*
Vegetable / Cheese / Peshawari / Caramelised Onion

Chawal — *£5*
Steamed Rice

Pulao — *£7*
Mixed Vegetable Rice / Aromatic Spiced Rice

Dishes are subject to availability

For all food allergies and intolerances
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NEW YEAR'S EVE A LA CARTE
2 COURSE £62
3 COURSE £76

APPETISERS

Subz Kebab Thal
Parsnip and Jerusalem Artichoke Tikki, Paneer Tikka, Kidney Bean Stuffed Pepper

Chana Pakodi Chaat
Fried Black Chickpea Dumplings, Textures of Chickpea

Macchi Amritsari
Crisp Fried Cornish Plaice, Gem Lettuce Salad, Grilled Red Pepper Dressing

Jal Tarang
Pan Seared Scallops, Caramelised Apple and Ginger Purée, Pickled Celeriac, Pine Nut Podi

Karara Kekda
Crispy Soft Shell Crab, Chickpeas with Curry Leaf and Coconut, Tamarind Dressing

Achari Kabootar
Tandoori Pickling Spiced Squab Pigeon, Sweet and Sour Smoked Beetroot, Herb Salad

Tandoori Ratan
Char grilled Sea Bass, Turkey Tikka, Ajwaini King Prawn, Lamb Seekh Kebab

MAIN DISHES

Haveli Kofta
Seasonal Vegetable and Green Chilli Kofta, Peanut and Sesame Sauce

Coorgi Meen Kari
Wild Atlantic Hake, Curry Leaf and Lemon Grass Couscous, Kokum Curry, Tenderstem Pakoda

Tandoori Macchi Aur Kekda
Chargrilled Scottish Salmon, Spiced Vermicelli, Crab Croquette, Moilee Sauce

Calcutta Batak
Roasted Barbary Duck Breast, Mustard Poha, Jhol Jus, Bengali Kimchi

Tandoori Murg
Old Delhi Style Classic Tandoori Chicken, Mango and Mint Dressed Salad

Hiran Ke Pasande
New Forest Venison, Sautéed Kale with Chestnuts and Oyster Mushrooms, Biryani, Chocolate Curry

Changezi Chaapein
Smoked Tandoori Lamb Cutlets, Seasonal Squash with Ginger and Cumin, Rogan Jus

All prices are inclusive of VAT. A discretionary Service Charge of 12.5% will be added to your bill

VEGETARIAN MENU AVAILABLE ON REQUEST