



## TASTING MENU PAIRED WINES £119

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*2021 Riesling Kabinett, Erben Thanisch, Dr. H.  
Thanisch, Mosel, Germany*



*2019 Benares Gewürztraminer,  
Jean Claude Gueth, Alsace, France*



*2015 Barbera d'Asti, Monte Colombo,  
Marchesi di Gresy, Piedmont, Italy*



*2014 Gevrey-Chambertin, Clos de la Justice  
Vallet Frères, Burgundy, France*



*2018 Vin de Constance, Constantia,  
South Africa*

Wine Measures: 100 ML, Dessert Measures: 70 ML



## FESTIVE TASTING MENU £139

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Street Snack



Malabar Scallop



Tawa Halibut and Clam Moilee



Sparkling Tea



Bronze Turkey Momo, Truffle Shorba



Lamb Chop Pulao  
(Served with Good old Indian Staples)



Malai Kulfi



Petit Fours

This menu is offered for the entire table only.  
Last order by 9:00pm for dinner.

Wine pairing options are available on the last page.  
Please ask for one of our Sommeliers for recommendations

## APPETISERS

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<i>Tandoori Ratan</i> Chicken Tikka, Kasundi King Prawn, Lamb Seekh Kebab,	26
<i>Malabar Scallops</i> Hand Dived Scottish Scallops Baked on Shell, Coconut Curry, Malabar Parantha	31
<i>Macchi Ceviche Chaat</i> Cured Sea-Bream, Porlock Bay Oyster, Aam-Panna Tiger Milk, Avocado Purée	20
<i>Bronze Turkey Momo</i> Bronze Turkey Dumpling, Chestnut Shorba, Brioche Croutons and Black Truffle	21
<i>Hiran Boti Tikka</i> Curry and Coriander Flavoured Morsels of Muntjac, Garlic Yoghurt, Chilli Chutney	25
<i>Junglee Khumb Kebab</i> Portobello Mushroom and Truffle Griddled Kebab with Hint of White Chocolate	22
<i>Paneer Galouti</i> Goat's Milk Paneer Tikka, Beetroot & Lime Murabba, Bhakri, Walnut	20
<i>Samosa Ragda Tartlet</i> Crushed Warm Potato on Carom Seed Tartlet	18

## SIDES

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<i>Palak Paneer</i> Cottage Cheese Cooked with Spiced Spinach	15
<i>Bhindi Do Pyazaa</i> Stir Fry Okra with Onions	14
<i>Podi Aloo</i> Organic Potatoes with Spiced Podi	12
<i>Dal Makhani</i> Benares Signature Black Lentils	15
<i>Dal Tadka</i> Cumin Tempered Yellow Lentils	12
<i>Assorted Papad</i> Sour Yoghurt Mint Chutney, Himalayan Potato Chutney, Pickle Oil	8

### Food Allergies and Intolerances:

Whilst we have strict controls in place to reduce risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Before ordering, please speak to our staff about your requirements.

Dishes are subject to availability.

All prices are inclusive of VAT. A discretionary Service Charge of 15% will be added to your Bill.

## MAIN DISHES

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<i>Scottish Lobster Tikka Masala</i> Grilled Lobster, Finished in San Marzano and Tomato Masala, Dressed Watercress	69
<i>Chaapon Ka Pulao</i> Smoked Spices Marinated Lamb Cutlets, Baked with Basmati Rice and Aromats, Pink Peppercorn Raita, Sesame and Peanut Salan	47
<i>Meen Dakshini</i> Tawa Masala Wild Halibut, Portsmouth Clam Moilee, Curry Leaf Rogan	39
<i>Roast Chooza Chettinad</i> Chilli Pepper, Star Anise, Fennel Marinated and Roasted Baby Chicken, Roasting Juices	37
<i>Batak Nihari</i> Pan Roasted Gressingham Duck Fillet, Griddled Delicia Squash and Endive Salad, Nihari Curry	39
<i>Kale Aur Anjeer Kofta Korma</i> Cavolo Nero and Fresh Figs Dumplings in Cashew Nut Korma	32
<i>Kabuli Channa Thal</i> Chickpea Masala, Butter Milk Naan, Salted Lassi, Tangy Radish	26

## BREADS AND RICE

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<i>Kulcha</i> Vegetable / Chilli and Cheese / Peshawari	8
<i>Roti</i> Plain / Butter	6
<i>Paratha</i> Whole Wheat	6
<i>Naan</i> Plain / Buttered / Garlic and Coriander	6
<i>Pulao</i> Aromatic Spiced Rice	7
<i>Charwal</i> Steamed Rice	6
<i>Raita</i> Cumin/Boondi	6
<i>Punjabi Onion Salad</i>	5

Executive Chef: Sameer Taneja & Head Pastry Chef: Elroy Pereira  
Assistant General Managers: Mukesh Pandey & Jeepson Lopes

**Minimum Spend £40 Per Person**