



TWO COURSES £33, THREE COURSES £39

Duo of Pairing Wines £20, Additional Dessert Paired Wine £10

STARTERS

Pani Puri with Sour Apple and Minted Water

or

Crispy Courgette Flower Vada, Bao

or

Essex Farm Chicken Momo, Green Pea Juice and Coriander Infusion

or

Cured Seabream and Carlingford Oyster Chaat



MAINS

Broad Beans Kofta Korma, Saffron Pulao

or

Masala Stuffed Puri, Black Chickpea Rogan Josh,
Autumn Squash Halwa

or

Cornish Sole Seekh Kebab, Potato Salad,
Smashed Cucumber, Grelot Onions

or

Red-Legged Partridge Cooked Two Ways
with Kadai Spices and Gilafi Naan



DESSERT

Dark Chocolate, Strawberry Basil Sorbet

or

Malai Kulfi, Milk Cake, Raspberry

or

Charentais Melon Gola, Tapioca, Sea Buckthorn

*Food Allergies and Intolerances:
Please speak to our staff about your requirements.*

LUNCH TASTING MENU £68

PAIRED WINES £55

Poppadoms



Street Snack



Baked Malabar "Hand Dived" Scottish Scallop
Crispy Bread Podi

*2021 Traminac, Dvanajščak-Kozol
Međimurje, Croatia*



Tandoori Muntjac, Garlic Yoghurt
Chili Chutney

*NV Negroamaro & Primitivo, Collezione Cinquanta
San Marzano, Puglia, Italy*



Baby Poussin Tikka Masala

(Served with Black Dal, Laccha Parantha & Pulao Rice)

*2016 Gevrey-Chambertin
Pierre Bourée Fils, Burgundy, France*



Rasmalai

2016 Sauternes, Château Laville, France



This menu is offered for the entire table only
Last order for Lunch by 1:30pm
Vegetarian Options available

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