



LUNCH TASTING MENU with PAIRED WINES

Street Snack



Baked Malabar "Hand Dived" Scottish Scallop, Crispy Bread Podi

2022 Viognier, Ktima Gerovassiliou, Epanomi, Greece



Tandoori Muntjac, Garlic Yoghurt, Chilli Chutney

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



Baby Poussin Tikka Masala
(Served with Black Dal, Laccha Parantha, Pulao Rice)

2018 Valenciso Reserva, Rioja, Spain



Alphonso Mango Textures

2018 Château Laville Sauternes, France



Petit Fours

£73 Per Person

Paired Wines £55 Per Person

Wine Measures: 100 ML, Dessert Measures: 70 ML

This menu is offered for the entire table only.

Last order for Lunch by 1:30pm

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

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