

May - August 2023

# Tasting Menu with Paired Cocktails

£176 per person

Savour refined Indian flavours with the best of British ingredients  
in an exciting new concept.



STREET SNACK



TRUFFLE SHORBA

————— Nuclear Margarita —————

*El Jimador Blanco, Yellow Chartreuse, Fresh Lime, Agave*



CARLINGFORD BAY OYSTER AND CURED SEA-BREAM CHAAT



BAKED MALABAR “HAND DIVED” SCOTTISH SCALLOP, CRISPY BREAD PODI

————— Summer Spritz —————

*Aperol, Beesou, Sparkling Wine, Soda*



TAWA MASALA WILD HALIBUT, PORTSMOUTH CLAM MOILEE



FRUIT SODA



TANDOORI MUNTJAC, GARLIC YOGHURT, CHILLI CHUTNEY

————— Revival —————

*Brockman's, Elderflower Tonic, Orange Bitters*



BABY POUSSIN TIKKA MASALA



RASMALAI

————— Desi Espresso Martini —————

*Desi Daru Vodka, Cold Brew Coffee, Kuromitso Syrup, Chocolate Bitters*



PETIT FOURS

This menu is offered for the entire table, for a maximum of 16 guests.  
We request you place your order by 1:00 pm for Lunch, and 9:00 pm for Dinner.

All our menus are seasonal and subject to change. 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.

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