



TASTING MENU PAIRED WINES £119

*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



VALENTINE'S DAY

TASTING MENU

£129

Street Snack



Malabar Scallop



Tawa Halibut and Clam Moilee



Sparkling Tea



Bronze Turkey Momo



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 2100hrs

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

2 COURSE @£79 & 3 COURSE @£95

APPETISERS

Tandoori Ratan

Chicken Tikka, Kasundi King Prawn, Lamb Seekh Kebab,

Malabar Scallop

Hand Dived Scottish Scallops Baked on Shell, Coconut Curry, Malabar Parantha

Macchi Ceviche Chaat

Cured Sea-Bream, Porlock Bay Oyster, Aam-Panna Tiger Milk, Avocado Purée

Essex Farm Chicken Momo

Essex Farm Dumpling, Chestnut Shorba, Brioche Croutons and Black Truffle

Hiran Boti Tikka

Curry and Coriander Flavoured Morsels of Muntjac, Garlic Yoghurt, Chilli Chutney

Junglee Khumb Kebab

Portobello Mushroom and Truffle Griddled Kebab with Hint of White Chocolate

Paneer Galouti

Goat's Milk Paneer Tikka, Beetroot & Lime Murabba, Bhakri, Walnut

Samosa Ragda Tartlet

Crushed Warm Potato on Carom Seed Tartlet

MAIN DISHES

Chaapon Ka Pulao

Smoked Spices Marinated Lamb Cutlets, Baked with Basmati Rice and Aromats, Pink Peppercorn Raita, Sesame and Peanut Salan

Meen Dakshini

Tawa Masala Wild Halibut, Portsmouth Clam Moilee, Curry Leaf Rogan

Roast Chooza Chettinad

Chilli Pepper, Star Anise, Fennel Marinated and Roasted Baby Chicken, Roasting Juices

Batak Nihari

Pan Roasted Gressingham Duck Fillet, Griddled Delicia Squash and Endive Salad, Nihari Curry

Kale Aur Anjeer Kofta Korma

Cavolo Nero and Fresh Figs Dumplings in Cashew Nut Korma

Kabuli Channa Thal

Chickpea Masala, Butter Milk Naan, Salted Lassi, Tangy Radish

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

Scottish Lobster Tikka Masala

Grilled Tail, Crispy Claws, San Marzano Tomato Masala, Dressed Knuckle Salad

20

SIDES

Palak Paneer

Cottage Cheese Cooked with Spiced Spinach

15

Bhindi Do Pyazaa

Stir Fry Okra with Onions

14

Podi Aloo

Organic Potatoes with Spiced Podi

12

Dal Makhani

Benares Signature Black Lentils

15

Dal Tadka

Cumin Tempered Yellow Lentils

12

Assorted Papad

Sour Yoghurt Mint Chutney, Himalayan Potato Chutney, Pickle Oil

8

BREADS AND RICE

Kulcha

Vegetable / Chilli and Cheese / Peshawari

8

Roti

Plain / Butter

6

Paratha

Whole Wheat

6

Naan

Plain / Buttered / Garlic and Coriander

6

Pulao

Aromatic Spiced Rice

7

Charwal

Steamed Rice

6

Assorted Papad

Sour Yoghurt Mint Chutney, Himalayan Potato Chutney, Pickle Oil

8

Raita

Cumin/Boondi

6

Punjabi Onion Salad

5

Executive Chef: Sameer Taneja & Head Pastry Chef: Elroy Pereira

General Manager: Mukesh Pandey



VEGETARIAN TASTING MENU £119

STREET SNACK



BLACK TRUFFLE AND WHITE CHOCOLATE GALOUTI KEBAB



SAMOSA RAGDA TARTLET



SPARKLING TEA



GOATS MILK PANEER TIKKA



CAVOLO NERO KOFTA KORMA
(Served with Good Old Indian Staples)



RASMALAI



PETIT FOURS

This menu is offered for the entire table.
We request you place your order by 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.



VALENTINE'S DAY DESSERT MENU

**Madagascan Vanilla Rasmalai
Strawberries, Bergamot**

OR

**Malai Kulfi, Forced Rhubarb
Almond Dacquoise**

OR

**Banana Semifreddo, Pecan Nut Crumble
Coconut Sorbet**

OR

Hazelnut Praline Tart

Food Allergies and Intolerances

Before ordering, please speak to our staff about your requirements.

All prices are inclusive of Vat.

A discretionary Service Charge of 15% will be added to your bill.