



Group Menus

Available for parties of 9 guests and above

All dishes presented on each menu will be served to all guests
No individual choice required
Starters' selection & Desserts will be pre plated individually
Mains will be served "Family style" *

A choice of menu must be confirmed by the latest 2 weeks prior to booking date.
We are happy to accommodate for any dietary requirements & different spice levels
Our Chicken & Lamb is Halal

Pairing Wines' options available

All prices are inclusive of VAT
No Room Hire, Deposit or Minimum Spend required (Excludes December)
Debit or Credit card details are required to secure the booking
For groups, a Service Charge of 15% will be added to your bill

From Monday to Friday
All Group Lunch reservations includes a complimentary
Signature cocktail reception**

*All dishes from the Tasting menu are served pre plated. Please allow ample time to enjoy this luxurious 7 course menu; service time varies accordingly to the size of the group.

**Prices & Menus are subject to change, Excludes December,
Signature Cocktail is subject to change
To take advantage of this offer, please mention when booking



PAPRIKA

£55

NIMBU WALI MACCHI

Tandoori Salmon Flavoured with Kafir Lime and Lemon Grass

KARARA ALOO AUR CHANA CHAAT

Crisp New Potatoes and Chickpea Chaat



METHI MASS

Classic Rajasthani Spiced Lamb Stew
with Fresh and Dried Fenugreek Leaves

MURG MALAI KORMA

Cardamom and Maize Infused Chicken in Cashew Nut Gravy

PHALLI PORIYAL

Fine Beans Sautéed with Mustard, Ginger and Coconut

DAL PALAK

Yellow Lentil with Spinach

KADAI PANEER

Wok Tossed Cottage Cheese and Capsicum Stir Fry

JEERA MUTTER PULAO

Cumin and Pea Rice

ASSORTED BREAD AND RAITA



CARROT HALWA WITH MANDARIN ICE-CREAM

*Food Allergies and Intolerances
Before ordering please speak to our staff about your requirements*



BAYLEAF

£68

SUBZ TANDOORI CHAAT

Chargrilled Seasonal Vegetable Salad

GOSHT KI SHAMI

Hyderabadi Lamb Patty with Mint Chutney

SEVIYAN JHINGA

Vermicelli Coated Fried Prawns with Tomato Salsa



MEEN GASSI

Mangalorean Style Seabass and Coconut Curry

METHI MURG

Free Range Chicken Cooked with Fresh and Dried Fenugreek Sauce

PANEER NARGISI KOFTA

Cottage Cheese and Apricot Dumplings in rich Cashew Nut Korma Gravy

CHUKANDER PORIYAL

Beetroot Stir Fry with Mustard and Curry Leaf

DAL TADKA

Cumin Tempered Yellow Lentil

MUTTER PULAO

Green Pea and Saffron Rice

ASSORTED BREAD AND RAITA



WHITE AND DARK CHOCOLATE MOUSSE CAKE WITH SPICED SOUR CHERRIES

*Food Allergies and Intolerances
Before ordering please speak to our staff about your requirements*



DELUXE MENU

£125

**A GLASS OF CHAMPAGNE
&
LUXURIOUS CANAPÈS**

Oyster Fritter, Duck Seekh Kebab, Crab Croquette,
Tandoori Broccoli, Lobster Papdi Chaat, Masala Cheese Kulcha



MACCHI TEEN TARIKE KI

Sikhampuri Salmon, Grey Mullet Amritsari, Hariyali Seabream



ACHAARI HIRAN

Haunch of Venison Slow cooked in Pickling Spices

CHANGEZI CHAAPEIN

Smoked Kashmiri Chilli Marinated Tandoori Lamb Cutlet

MURG MAKHNI

Free Range Chicken Cooked in Tomato and Fenugreek Sauce

PACHRANGI DAL

Five Lentil Stew

KHUMB HARA PYAAZ

Wild Mushroom with Spring Onions

METHI MUTTER MALAI

Fenugreek and Peas in Creamy Garlic Sauce

SUBZ BIRYANI

Aromatic Saffron Spiced Basmati Rice and Vegetables

GREEN SALAD

ASSORTED BREAD



**ANISE CHOCOLATE FONDANT WITH
VANILLA BEAN ICE-CREAM**

*Food Allergies and Intolerances
Before ordering please speak to our staff about your requirements*



TASTING MENU @£98

Amuse Bouche

Warm Salad of Potatoes, Sweet Potatoes, Yoghurt Foam

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Jal Tarang

Pan Seared Hand-Dived Scottish Scallops,
Cauliflower Medley

Karara Kekda Aur Seb

Crispy Soft Shell Crab, Apple Chutney, Passion Fruit Sauce

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Murg Do Roopiya

Duo of Free Range Chicken: Tandoori Chicken Tikka and Grilled with Green Chutney

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Meen Moilee

Scottish Salmon in Coconut and Curry Leaf Sauce

Macchi Amritsari

Crisp-Fried Spicy John Dory with Tomato Chutney

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Nimbu Pani Sorbet

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Rogan Josh

Roasted Rump of English Lamb, Rogan Jus, Benaresi Dal

Changezi Chaapein

Smoked Kashmiri Chili Marinated Tandoori Lamb Cutlet

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Bhapa Doi

Steamed Yoghurt with Rhubarb and Pomegranate

Masala Chai Brûlée

Tea and Spice Infused Crème Brûlée

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**This menu is offered for the entire table only
Last order 14h for Lunch & 21h30 for Dinner, 21h for Sunday**

Prestigious Wines £83 PP

2012 Riesling Kabinett Joh Jos Prüm,
Mosel, Germany

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2012 Meursault Vallet Frères, Côte de Burgundy,
France

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2009 Gewürztraminer Atul's Signature,
Jean Claude Gueth, Alsace France

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2012 Geyserville Ridge, Sonoma County,
California, USA

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2013 Brachetto d'Aqui Contero,

Captivating Wines £55 PP

2013 Viognier, Clay Station
Lodi, California, USA

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2013 Sequillo Eben Sadie, Malmesbury,
South Africa

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2009 Gewürztraminer Atul's Signature,
Jean Claude Gueth, Alsace France

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2012 Pinot Noir Muddy Water, Waipara,
New Zealand

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2009 Chenin Blanc Les 4 Villages, Domaine FL
Côteaux du Layon, Loire, France



WHITE WINE

Gewürztraminer Atul's Signature, Jean Claude Gueth	2009	54.00
Riesling Kabinett, Joh Jos Prüm	2012	54.00
Finca Allende, Rioja, Spain	2010	62.00
Riesling, Watervale, Grosset Off-Dry, Clare Valley, South Australia	2011	69.00
Chenin Blanc FMC, Ken Forrester, Stellenbosch	2012	74.00
Soave Classico La Rocca, Pieropan, Veneto	2013	76.00
Chardonnay, Catena Alta, Catena Zapata, Mendoza, Argentina	2012	72.00
Riesling Setzberg, Smaragd, Johann DonaBaum, Wachau	2011	86.00
Roussanne, Qupé, Bien Nacido, Santa Maria Valley	2010	99.00
Condrieu Les Grandes Chaillées, Stéphane Montez	2012	99.00
Pinot Gris Grand Cru Muenchberg, A360P, Ostertag	2009	119.00
Meursault, Le Tesson, Jean- Philippe Fichet	2009	145.00
Ridge Montebello Chardonnay, Santa Cruz Mountains	2010	155.00

RED WINE

Barbera D'Asti Superiore Le Orme, Michele Chiarlo	2011	46.00
Domaine Le Roc des Anges, Côtes du Roussillon, France	2012	46.00
Cabernet Blend, Clos de los Siete by Michel Rolland, Mendoza	2010	64.00
Chassagne-Montrachet Rouge, Burgundy, France	2012	82.00
Pinot Noir, Muddy Water, Waipara, New Zealand	2012	75.00
Viña Ardanza Reserva Especial, La Rioja Alta, Spain	2007	80.00
Pinot Noir Sainsbury, Carneros, Napa Valley, USA	2011	94.00
Capezzana, Ghiaie della Furba, Conti Contini Bonacossi, IGT, Italy	2007	99.00
Zinfandel Blend, Ridge Geyserville, Sonoma, USA	2012	109.00
Barbaresco, Bruno Rocca, Italy	2010	129.00
Nuits- St- Georges 1er Cru Les Pruliers, Henri Gouges	2008	145.00
Château Haut-Sarpe, Grand Cru Classé	2005	155.00



THE CHIVAS TROLLEY EXPERIENCE

The Trolley idea also taps into the Benares philosophy of taking the fine-dining concept and transferring it into the arena of drinks, sourcing the best products like Chivas 18 and delivering them in style. We would like to challenge you to look beyond the traditional boundaries of drinking whisky, to take an established product and reinvigorate it for a new generation.

Each of our drinks will take you on your own sensory adventure.

We hope they will inspire you to find your own unique way to enjoy.

This experience is a great way to entertain your guests, whether to master the art of cocktail mixing or just for pure relaxation as after dinner drinks.

ALL £18.00

Perfect Way

The aroma is the most powerful sense tied to memory and 'nosing and tasting' is one of the best ways to awaken the most cherished memories. Enlighten your senses and enjoy Chivas 18 served with our luxurious charcoal smoked soda water created in house.

Royal Glen Dee

Sazerac is one of the oldest documented cocktails which are why it is a must on this list. The rich flavours of Chivas 18 are the essence of this revered cocktail. To create this we slowly stir with a perfume of absinthe, old fashion syrup and add aromatic bitters-redefining the classic.

Empress of India

A recipe that dates back to Colonial times and an excellent cocktail to start the day before you experience it. Shrubs are the perfect timeless addition for a hot weather drink. The halcyon days of a long evening are revisited in this refreshing cup of Chivas 18, all spices, berries and pear shrubs, finished with our homemade elderflower and lemon soda water.