

TASTING MENU PAIRED WINES

Wine Measures: Wine 125ml, Dessert Wine 100ml.

Prestigious Wines

2015 Riesling Kabinett Joh Jos Prüm,
Mosel, Germany

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2015 Meursault Vallet Frères,
Côte de Burgundy, France

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2013 Gewürztraminer Atul’s Signature,
Jean Claude Gueth, Alsace France

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2013 Gevrey-Chambertin Les Marchais,
Pierre Naigeon, Burgundy, France

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2016 Brachetto d’Aqui Contero,
Piedmont, Italy

£83 per person

Captivating Wines

2016 Viognier, Ktima Geroassiliou
Epanomi, Greece

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2014 Soave La Rocca, Pieropan,
Veneto, Italy

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2013 Gewürztraminer Atul’s Signature,
Jean Claude Gueth, Alsace France

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2015 Pinot Noir Muddy Water, Waipara
New Zealand

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2014 Eradus Sticky Micky, Late Harvest Sauvignon,
Marlborough, New Zealand

£55 per person

TASTING MENU

Amuse Bouche

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Shellfish

Pan Seared Scallop
Slow Roast Tomato, Pine Nut Podi

Indian Five Spice Pickled Prawn

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Chicken

Tandoori Chicken Tikka Pie, Mixed Berry Chutney (to Share)

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Fish

Chargrilled Scottish Salmon, Coconut and Curry Leaf Sauce

Cornish Crab Croquette, Spiced Vermicelli

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Iced Sherbet

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Lamb

Roasted Rump of English Lamb

Tandoori Cutlet, Rogan Jus, Dal Makhani

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Dessert

Rose Bhapa Doi, Spiced Chocolate Lava Cake

£98 per person

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

Pairing Wines available

For all food allergies and intolerances
Please speak to our staff about your requirements before ordering

APPETISERS

<i>Subz Kebab Thal</i> Quinoa and Black-Eyed Bean Tikki, Paneer Tikka, Kidney Bean Stuffed Pepper	£14
<i>Chana Pakodi Chaat</i> Fried Black Chickpea Dumplings, Textures of Chickpeas	£14
<i>Bhangra Kolirwada</i> Crispy Chilli, Lime and Ginger Marinated Cornish Mackerel, Gem Lettuce Salad, Garlic and Tomato Raita	£18
<i>Jal Tarang</i> Pan-Seared Scallops, Tomato and Sesame Chutney, Slow Roast Tomatoes, Pine Nut Podi	£20
<i>Karara Kekda</i> Crispy Soft Shell Crab, Green Papaya Salad, Mango and Chilli Mango Dressing	£20
<i>Junglee Murg Bhatti Wala</i> Guinea Fowl Tikka, Sweet and Sour Smoked Beetroot, Micro Herb Salad	£18
<i>Tandoori Ratan</i> Chargrilled Sea Bass, Chicken Tikka, Ajwaini King Prawn, Lamb Seekh Kebab	£27

SIDES

<i>Asparagus aur Makai Poriyal</i> Green Asparagus and Baby Corn with Mustard, Curry Leaf and Coconut	£12
<i>Kalonji Baingan</i> Baby Aubergine, Nigella Seeds, Onion and Tomatoes	£9
<i>Gobi Adraki</i> Cauliflower with Cumin, Ginger and Turmeric	£9
<i>Punjabi Chole</i> North Indian Style Cooked Chickpeas	£9
<i>Palak Paneer</i> Spinach Purée with Paneer	£9
<i>Khatti Bhindi</i> Okra Sautéed with Onions, Chilli and Mango Powder	£9
<i>Aloo Katli</i> New Potatoes, Garlic, Mint and Coriander	£9
<i>Dal</i> Dal Makhani or Tempered Yellow Lentils	£9

MAIN DISHES

<i>Haveli Kofta</i> Seasonal Vegetable and Green Chilli Kofta, Peanut and Sesame Sauce	£26
<i>Coorgi Meen Kari</i> Wild Atlantic Hake, Cumin Mushy Peas, Kokum Curry, Grilled Tenderstem	£32
<i>Tandoori Macchi Aur Kekda</i> Chargrilled Scottish Salmon, Spiced Vermicelli, Crab Croquette, Moilee Sauce	£32
<i>Samundri Khazana Do Pyaaza</i> Stir Fried King Prawn, Scallop, Squid and Razor Clam with Tangy Onion and Tomato	£36
<i>Duck Varuval</i> Roasted Barbary Duck Breast, Tamarind and sesame rice, Spiced Jus, Pickled Vegetable Slaw	£30
<i>Tandoori Murg</i> Old Delhi Style Classic Tandoori Chicken, Mango and Mint Dressed Salad	£30
<i>Hiran Ke Pasande</i> New Forest Venison, Sorrel and Oyster Mushrooms, Biryani, Chocolate Curry	£34
<i>Changezi Chaapein</i> Smoked Tandoori Lamb Cutlets, Sautéed Summer Vegetables, Rogan Jus	£36

BREADS AND RICE

<i>Roti</i> Plain / Missi	£6
<i>Parantha</i> Plain / Whole Wheat	£6
<i>Naan</i> Plain / Buttered / Garlic and Coriander	£6
<i>Kulcha</i> Vegetable / Cheese / Peshawari / Caramelised Onion	£7
<i>Charwal</i> Steamed Rice	£5
<i>Pulao</i> Mixed Vegetable Rice / Aromatic Spiced Rice	£7

Dishes are subject to availability

All prices are inclusive of VAT. A discretionary Service Charge of 13.5% will be added to your bill

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VEGETARIAN MENU AVAILABLE ON REQUEST