

TASTING MENU PAIRED WINES

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

Prestigious Wines

2014 Riesling Kabinett Joh Jos Prüm,  
Mosel, Germany

□ □ □

2013 Meursault Vallet Frères,  
Côte de Burgundy, France

□ □ □

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

□ □ □

2009 Gevrey-Chambertin Clos des Varoilles  
1er Cru Domaine Varoilles, France

□ □ □

2014 Brachetto d’Aqui Contero,  
Piedmont, Italy

£83 per person

Captivating Wines

2013 Viognier, Clay Station  
Lodi, California, USA

□ □ □

2013 Soave La Rocca, Pieropan,  
Veneto, Italy

□ □ □

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

□ □ □

2013 Pinot Noir Muddy Water, Waipara,  
New Zealand

□ □ □

2014 Chenin Blanc, Fairview La Beryl Blanc,  
Paarl, South Africa

£55 per person

TASTING MENU

Amuse Bouche

Warm Salad of Potato, Sweet Potato, Yoghurt Foam

□ □ □

Jal Tarang

Pan Seared Hand-Dived Scottish Scallops,  
Cauliflower Medley

Karara Kekda Aur Seb

Crispy Soft Shell Crab, Apple Chutney, Passion Fruit Sauce

□ □ □

Murg Do Roopiya

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

□ □ □

Meen Moilee

Chargrilled ‘Isle of Mull’ Salmon in Coconut and Curry Leaf Sauce

Macchi Amritsari

Crisp-Fried Spicy John Dory with Tomato Chutney

□ □ □

Nimbu Pani Sorbet

□ □ □

Rogan Josh

Roasted Rump of English Lamb, Rogan Jus, Dal Makhni

Changezi Chaap

Smoked Kashmiri Chilli Marinated Tandoori Lamb Cutlet

□ □ □

Bhapa Doi

Steamed Yoghurt with Rhubarb and Pomegranate

Masala Chai Brûlée

Tea and Spice Infused Crème Brûlée

£98 per person

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

Paired Wines options available

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

APPETISERS

<i>Subz Kebab Thal</i> Jerusalem Artichoke and Parsnip Shami, Malvani Paneer Tikka, Kidney Bean Stuffed Pepper	£14
<i>Chana Pakodi Chaat</i> Fried Black Chickpea Dumplings, Textures of Chickpeas	£14
<i>Macchi Amritsari</i> Lemon Sole Fritters, Lime Pickle Mayonnaise, Mumbai Caesar Salad	£17
<i>Murg Tiranga</i> Trio of Free Range Chicken: Tikka, Chutney Grilled, Oyster Cut Fried	£17
<i>Jal Tarang</i> Pan Seared Hand-Dived Scottish Scallops, Cauliflower Medley	£19
<i>Bhuna Kabootar</i> Sarawak Black Pepper and Fennel Marinated Wood Pigeon, Vanilla Beetroot	£19
<i>Karara Kekda Aur Seb</i> Crispy Soft Shell Crab, Celeriac and Granny Smith Apple Slaw, Passion Fruit Sauce	£19
<i>Changezi Chaapein</i> Smoked Kashmiri Chilli Marinated Tandoori Lamb Cutlet, Aubergine Chutney, Feta Cheese	£25
<i>Tandoori Ratan</i> Chargrilled Sea Bass, Chicken Tikka, Sweet Chilli King Prawn, Lamb Seekh Kebab	£27

SIDES

<i>Chukander Ka Poriyal</i> Beetroot with Mustard, Curry Leaf and Coconut	£9
<i>Baingan Ka Bharta</i> Tandoori Smoked Aubergine with Green Peas	£9
<i>Punjabi Chole</i> North Indian Style Cooked Chickpeas	£9
<i>Palak Paneer</i> Spinach Puree with Paneer and Fenugreek	£9
<i>Khatti Bhindi</i> Okra Sautéed with Onions, Spices and Mango Powder	£9
<i>Aloo Benaresi</i> Tempered Baby Potatoes, Asafoetida, Cumin and Ginger	£9
<i>Dal</i> Dal Makhni or Tempered Yellow Lentils	£9

Dishes are subject to availability  
Food Allergies and Intolerances

Before ordering please speak to our staff about your requirements

MAIN DISHES

<i>Kamal Kakdi Aur Paneer Korma</i> Lotus Stem and Paneer Kofta, Spicy Buttermilk Paneer, Kashmiri Pulao and Korma Sauce	£29
<i>Dum Ki Seviyan, Khumb, Gucchi Biryani</i> Vermicelli, Seasonal Mushrooms, Morels and Fenugreek Leaves Cooked in a Sealed Pot	£32
<i>Coorgi Meen Kari</i> Pan Fried Sea Bream, Mustard Samphire Upma, Kokum and Coconut Curry	£28
<i>Tandoori Macchi Aur Kekda</i> Chargrilled 'Isle of Mull' Salmon, Spiced Vermicelli, Crab Croquette, Moilee Sauce	£33
<i>Samundri Khazana Do Pyaaza</i> Stir Fried King Prawn, Scallop, Squid and Razor Clam with Tangy Onion and Tomato	£37
<i>Tandoori Murg</i> Old Delhi Style Classic Tandoori Chicken, Leafy Salad, Mint Chutney	£29
<i>Kadai Junglee Murgi</i> Crushed Coriander and Chilli Spiced Guinea Fowl, Melody of Mixed Peppers and Onions	£30
<i>Calcutta Batak</i> Roasted Barbary Duck Breast, Mustard Poha, Jhol Jus, Aubergine Fritter	£31
<i>Rogan Josh'Classic and Contemporary'</i> Roasted Rump of English Lamb and Shoulder, Rogan Jus, Kashmiri Chilli Turnips	£33
<i>Hiran Ke Pasande</i> New Forest Venison and Biryani, Celeriac and Baby Spinach Tikki, Peanut and Sesame Gravy	£33

BREADS AND RICE

<i>Roti</i> Plain / Missi	£5
<i>Parantha</i> Plain / Whole Wheat	£5
<i>Naan</i> Plain / Buttered / Garlic	£5
<i>Kulcha</i> Mixed Vegetables / Spicy Cheeses / Peshawari / Green Onion	£7
<i>Charwal</i> Steamed Rice	£5
<i>Pulao</i> Mixed Vegetable Rice / Aromatic Spiced Rice	£7

All prices are inclusive of VAT. A discretionary Service Charge of 12.5% will be added to your bill

VEGETARIAN MENU AVAILABLE ON REQUEST