

Mathura

**PRIVATE DINING
GROUPS &
PARTIES**



◆ WELCOME TO MATHURA PRIVATE DINING & EVENTS ◆

Atul Kochhar invents a new type of Indian fine dining experience, yet again. Inspired by flavours, key ingredients, methods of cooking from Iran, Afghanistan, Pakistan, Sri Lanka, Nepal, Bhutan, Bangladesh, China, Myanmar and blending them with the heritage and spice of India, Mathura will never stop creating and innovating from the infinite abundance of flavours – unique spicing as only Atul Kochhar can master.



Located in a beautiful building created in 1906 as Westminster Fire Station, Mathura honours the old and blends it with the new – creating new traditions and horizons for tomorrow, today.

Within this magnificent space of The Old Westminster Fire Station, Mathura has been exquisitely designed as a restaurant by the renowned Rosendale Design Studio.

Created to be the perfect host for events and parties, large and small, the venue provides a breathtaking space to compliment the menu, the range of drinks combined with world class service.

We love hosting your events from wedding receptions, engagement parties, birthdays, or corporate dinners. We can help you plan your event as we have a dedicated Events Planning Team.

Let the story unfold...

◆ THE WATCH ROOM ◆

seats 8

One of the only standing watch rooms left in the world...

A beautiful room with a fireplace that seats 8 comfortably in a unique private space – Step back in history and sit where the Fire Station Master would watch the horses and carts loaded with buckets of water go out, then time them to come back in.

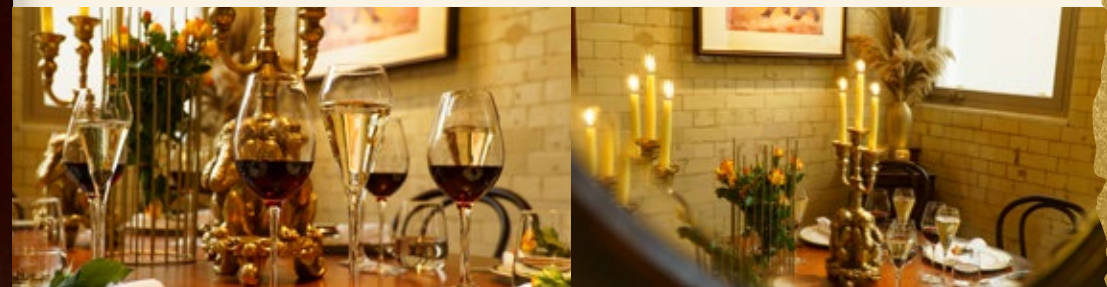
In this room, famously Winston Churchill told the Fire Station leader to save Westminster Abbey during a WW2 bomb raid, when the Abbey was on fire... he shouted down the crackly telephone line...

'Save the Abbey whatever the cost'!



2021 Watch Room

Seating plan can be changed upon request.



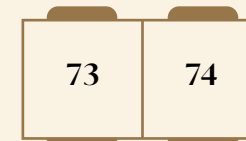
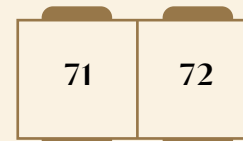
◆ THE KUSHAN DYNASTY ROOM ◆

seats 12 to 20 / standing 50

A stunning room featuring the iconic heritage listed, original tiles from 1906 when Westminster Fire Station was built.

The beautiful interior décor now includes both hints of Victorian London combined with touches of India. Unless the room is reserved for a private event, tasting menu table reservations may be made for 1 person or up to 20.

It boasts its own unique cocktail list, wine list and menus that aren't available anywhere else in Mathura – a very special room.

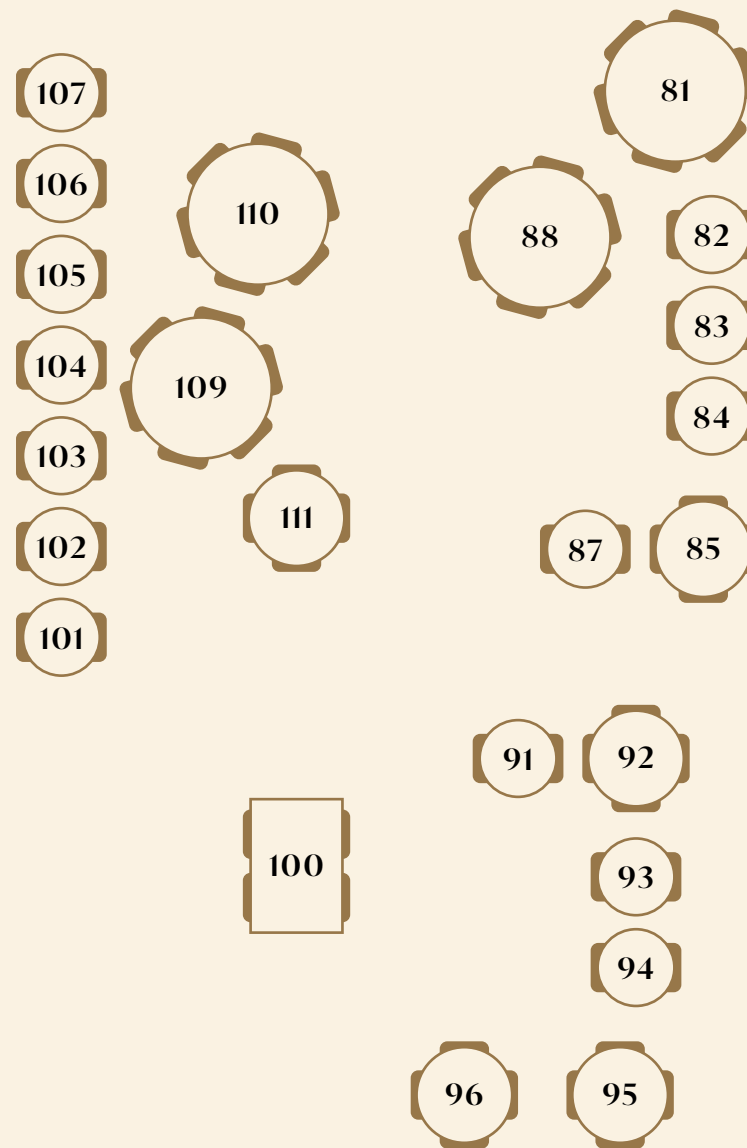


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◆ THE MATHURA
SAPPHIRE RESTAURANT ◆
seats up to 70 / standing up to 150

Featuring an open kitchen, patrons can watch the magic and enjoy the atmosphere of world class chefs working to create unique dishes from around India. A truly memorable space to host any event, with trolley service for various dishes, flaming flambés and delicious desserts... this room is alive with theatre.



Seating plan can be changed upon request.





◆ **THE MATHURA**
RUBY RESTAURANT ◆
 seats up to 60 / standing up to 100

Featuring our beautiful bar and fireman's pole table. You can delight in the Royal surroundings and the original Fire Station Doors. This room is perfect for large parties, corporate events and anyone you want to impress!

MATHURA – EXCLUSIVE HIRE
 seats up to 170 / standing 300+



Seating plan can be changed upon request.



◆ **THE CHEF'S TABLE** ◆
for 9 guests

A unique space next to the heart of Mathura, with views into the kitchen... Seating 9, it is a wonderful private space for a relaxed evening or a formal tasting menu.



888

Seating plan can be changed upon request.



◆ **CAPACITIES** ◆

- The Watch Room seats 8
- The Kushan Dynasty Room. seats 12–20 / standing 50
- The Mathura Sapphire Restaurant seats 70 / standing 150
- The Mathura Sapphire Restaurant seats 60 / standing 100
- Mathura Restaurant Exclusive Hire seats 170 / standing 300+
- The Chef's Table seats 9



◆ **VENUE FEATURES** ◆

- ◆ WIFI available
- ◆ Personalised menus and place cards
- ◆ Signature cocktails
- ◆ Music options available
- ◆ Recommended florists
- ◆ Cloak room facilities
- ◆ Recommended entertainment
i.e. DJs, pianists etc.
- ◆ Mathura Bar





MATHURA CLASSIC INDIAN EXPRESS LUNCH

£26.50 per person

Served in a traditional feast style

Served within 10 minutes of your table being seated, and guaranteed a 45 minute experience... or longer if you wish to linger (and we'd love you to)

CURRIES

Chicken Tikka Masala (d)

Tandoori chicken tikka simmered in an onion, tomato and butter gravy

Awadhi Lamb Biryani (d)

From the Royal Kitchens in Lucknow

Fragrant basmati rice cooked with lamb, along with delicate spices

Lamb Rogan Josh (d)

Tender pieces of lamb cooked with Kashmiri red chillies and garlic

ACCOMPANIMENTS

Butter Naan (v) (d) (g)

Steamed Rice (vg)

Cucumber Mint Raita (v) (d)

Add £5.00 per person

Coffee & freshly baked chocolate brownies

(vg) vegan (v) vegetarian (d) contains dairy (g) contains gluten (n) contains nuts (a) contains alcohol

Prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, which is distributed to the team. If you have any allergies please inform your server. Allergen information available on request. Please inform us of your specific allergy or dietary requirement when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Fish dishes may contain small bones. Game dishes may contain shot.

Minimum 8 people.



MATHURA CLASSIC INDIAN EXPRESS LUNCH – VEGETARIAN

£26.50 per person

Served in a traditional feast style

Served within 10 minutes of your table being seated, and guaranteed a 45 minute experience... or longer if you wish to linger (and we'd love you to)

CURRIES & VEGETARIAN SPECIALITIES

Awadhi Biryani (v) (d)

From the Royal Kitchens in Lucknow

Fragrant basmati rice cooked with seasonal vegetables, along with delicate spices

Paneer Kadhai (v) (d)

Indian cheese cooked in a pepper and onion sauce

Mathura Signature Dal Bukhara (v) (d)

Afghani 36 hour slow-cooked black lentil and kidney beans

ACCOMPANIMENTS

Butter Naan (v) (d) (g)

Steamed Rice (vg)

Cucumber Mint Raita (v) (d)

Add £5.00 per person

Coffee & freshly baked chocolate brownies

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Minimum 8 people.

The Curry Feast

£49.50 per person · Served Maharaja style
It's a feast for all your senses and a journey of India's classic curries
– Created by Atul Kochhar –

TO START

Mathura Kebab Platter (d) (n)

Saffron and yoghurt marinated chicken, mustard marinated seabass, nutmeg smoked minced lamb seekh, grilled garlic prawns served with mint sauce, mooli salad

THE CURRY FEAST

Chicken Tikka Masala (d)

Tandoori chicken tikka simmered in an onion, tomato and butter gravy

Lamb Rogan Josh (d)

Tender pieces of lamb cooked with Kashmiri red chillies and garlic

Awadhi Lamb Biryani (d) / Awadhi Veg Biryani (v) (d)

From the Royal Kitchens in Lucknow; fragrant basmati rice cooked with lamb (or vegetables), along with delicate spices served with cucumber raita

Prawn Malai Curry

Prawns cooked in coconut, cardamom and mace sauce

Atul's Butter Chicken (d)

Tandoor cooked corn-fed chicken tikka simmered in a plum tomato and fenugreek gravy

SERVED WITH

Butter Naan (v) (d) (g) / Steamed Rice (vg)

SUPPLEMENTS for both Feasts

Mathura Signature Dal Bukhara (v) (d) 9

Afghani 36 hour slow-cooked black lentil and kidney beans

Panchmel Yellow Dal (vg) 8

Five lentils tempered with cumin and garlic

Cucumber Mint Raita (v) (d) 4

Persian Salad with Pomegranate Molasses (vg) 4

Masala Onion Salad (vg) 3

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Minimum 8 people.

The Curry Feast – Veggie

£49.50 per person · Served Maharaja style
It's a feast for all your senses and a journey of India's classic curries
– Created by Atul Kochhar –

TO START

Persian Vegetable Kebab Platter (v) (d) (n)

A feast of: Tandoor smoked paneer, tapioca pearls seekh kebab, spinach tikki grilled soya chap with pickles

THE VEGGIE CURRY FEAST

Paneer Kadhai (v) (d)

Paneer cooked with pepper and onion sauce

Awadhi Veg Biryani (v) (d)

From the Royal Kitchens in Lucknow; fragrant basmati rice cooked with vegetables, along with delicate spices served with cucumber raita

Paneer Makhani (v) (d)

Tender paneer simmered in a plum tomato and fenugreek gravy

Stir-fried Sata Bhajiyun (vg)

Sindhi home-style seven vegetables cooked with cumin, tomato, spinach and fenugreek

Kabuli Chickpeas (vg)

Overnight tea-soaked pindi chole, cooked with dry mango and pomegranate seeds

SERVED WITH

Butter Naan (v) (d) (g)

Steamed Rice (vg)



FEAST ON A DESSERT PLATTER FOR 8

A selection of Chef's Specials for £48

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Minimum 8 people.



THE MATHURA MOON

£45.00 per person

STARTERS

Select one

Pan-fried sea bass, mustard, apple, mint & chilli chutney (d)

Tandoori chicken, cranberry & mango chutney (d)

MAINS

Select one

Tandoor grilled herbs marinated chicken fillet,
creamy tomato sauce, spring salad (d)

Pan-fried Rawa seabream, seafood khichdi, asparagus, pickles (d)

SIDES

Served sharing style

Butter Naan (v) (d) (g)

Steamed Rice (vg)

DESSERT

Mango & Cardamom Shrikhand with seasonal berries (v) (d) (g)

Add £5.00 per person

Coffee & Petits Fours

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Minimum 8 people.



THE MATHURA MOON VEGETARIAN

£45.00 per person

STARTERS

Select one

Koffmann's potato and green pea cake, tamarind, yellow peas stew (vg)

Paneer Tikka (v) (d)

Apricot stuffed cottage cheese, green mango chutney, quinoa bhel

MAINS

Select one

Aubergine steak, stir fried mix vegetable, sesame sauce,
tempered yoghurt chutney (v) (d) (n)

Ricotta stuffed paneer kofta, cashew and coconut sauce (v) (d) (n)

SIDES

Served sharing style

Butter Naan (v) (d) (g)

Steamed Rice (vg)

DESSERT

Mango & Cardamom Shrikhand with seasonal berries (v) (d) (g)

Add £5.00 per person

Coffee & Petits Fours

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Minimum 8 people.



STAR OF MATHURA

£65.00 per person

AMUSE BOUCHE

STARTERS *Select one*

Atul's Chicken Tikka Pie (d) (g)

Tandoor-smoked chicken tikka masala pie with cranberry and raw mango chutney

Lehsuni King Prawns (d) (g)

Scottish grilled garlic king prawns, mint chutney, prawn cracker

Mathura Kebab Platter (d) (n)

Saffron and yoghurt marinated chicken, mustard marinated seabass, nutmeg smoked minced lamb seekh, grilled garlic prawns served with mint sauce, mooli salad

MAINS *Select one*

Atul's Butter Chicken (d)

Tandoor cooked corn-fed chicken tikka simmered in a plum tomato and fenugreek gravy

Lamb Rogan Josh

Tender lamb simmered in hot spices and a red onion gravy

SIDES *Served sharing style*

Stir-fried Sata Bhajiyun (vg)

Sindhi home-style seven vegetables cooked with cumin, tomato, spinach and fenugreek

Mathura Signature Dal Bukhara (v) (d)

Afghani 36 hour slow-cooked black lentil and kidney beans

Garlic Naan Bread (v) (d) (g)

Steamed Rice (vg)

DESSERT *Select one*

Rhubarb (v) (d) (n)

Poached rhubarb, rice pudding, rhubarb sorbet

Mango & Seasonal Berries (v) (d)

Mango and seasonal berries mousse, cookie crumb, raspberry sorbet

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Minimum 8 people.



STAR OF MATHURA – VEGETARIAN

£65.00 per person

AMUSE BOUCHE

STARTERS *Select one*

Summer Truffle Tartlet (v) (d)

Cream cheese stuffed morels, wild mushroom, shimeji pickle

Koffmann's potato and green pea cake (vg)

Tamarind, yellow peas stew

Mathura Vegetable Kebab Platter (v) (d) (n)

Tandoor smoked paneer, tapioca pearls seekh kebab, spinach tikki, grilled soya chap with pickles

MAINS *Select one*

Awadhi Vegetable Biryani (v) (d)

Fragrant basmati rice cooked with seasonal vegetables, along with delicate spices

Paneer Makhani (v) (d)

Tender paneer simmered in a plum tomato and fenugreek gravy

SIDES *Served sharing style*

Stir-fried Sata Bhajiyun (vg)

Sindhi home-style seven vegetables cooked with cumin, tomato, spinach and fenugreek

Mathura Signature Dal Bukhara (v) (d)

Afghani 36 hour slow-cooked black lentil and kidney beans

Kabuli Chickpeas (vg)

Overnight tea-soaked pindi chole, cooked with dry mango and pomegranate seeds

Garlic Naan Bread (v) (d) (g) / Steamed Rice (vg)

DESSERT *Select one*

Rhubarb (v) (d) (n)

Poached rhubarb, rice pudding, rhubarb sorbet

Mango & Seasonal Berries (v) (d)

Mango and seasonal berries mousse, cookie crumb, raspberry sorbet

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Minimum 8 people.



ATUL KOCHHAR'S TASTING MENU

SNACKS

Chef's Choice Selection

Premium • Pirani Prosecco DOC, Veneto, Italy – Deluxe • Castelnau Brut, Reims, France

1ST COURSE

Orkney Scallop

Torched scallop, mango, sea grapes, balsamic pearls

- Premium • Cotes de Provence, Verite du Terroir, Chateau La Gordonne, France •
- Deluxe • Chablis J Moreau Et Fils, Burgundy, France •

2ND COURSE

Summer Truffle and Morels Tartlet (v) (d)

Cream cheese stuffed morels, wild mushroom, shimeji pickle

- Premium • Vermentino, Prendas Dolianova, Sardinia, Italy Deluxe •
- Deluxe • Brouilly, Château De Briante, Beaujolais, France •

3RD COURSE

Saffron Chicken (d)

Saffron marinated chicken tikka, tender stem broccoli, wild garlic mayo, quinoa bhel

- Premium • 'RUA' Central Otago Pinot Noir, Akarua, New Zealand •
- Deluxe • Joel Gott Pinot Noir, Oregon, USA •

PEACH GRANITA

4TH COURSE

Scottish Wild Salmon and Clam (d) (g)

Tandoor grilled salmon, clams, asparagus, coconut sauce, curry leaf sambal

- Premium • Grüner Veltliner, 'Crazy Creatures', Weingut Malat Kremstal Austria •
- Deluxe • Marlborough Pinot Gris, Greywacke, New Zealand •

MAIN COURSE

West Country Lamb (d) (g)

Spring herbs crusted lamb canon, lamb chop, lamb leg Rogan josh, Norfolk carrot, pickled turnip

or

Red Deer (d) (g) supplement £11

Hot spices dusted venison tenderloin, masala jus, beetroot puree, tender stem broccoli, venison pie

- Premium • Château Cantin Grand Cru, Saint-Émilion, France •
- Deluxe • Chateauneuf-du-Pape Tardieu-Laurent, Rhone, France •

Served with Saffron Rice (v) (d), Black Dal (v) (d) and Garlic Naan (v) (d) (g)

DESSERT

Chocolate and Walnut Ganache, Saffron flavoured hung Curd,

Mascarpone Ice Cream (v) (d) (g) (n)

- Premium • Moscato d'Asti DOCG Fratelli Antonio e Raimondo, Italy Deluxe •
- Deluxe • Tokaji Blue Label Azsu, 5 Puttonyos, Hungary •

PETIT FOUR



£85 per person

Wine pairings are an additional cost – £145 for premium pairing wines and £170pp for deluxe pairing wines

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Minimum 8 people. This menu is available lunch until 1:45pm and dinner until 9pm.

ATUL KOCHHAR'S TASTING MENU

– Vegetarian –

SNACKS

Chef's Choice Selection

Premium • Pirani Prosecco DOC, Veneto, Italy – Deluxe • Castelnau Brut, Reims, France

1ST COURSE

Lucknow Ki Chaat (v) (d)

Crispy potato, yellow peas stew, spring vegetable fritters, buttermilk foam, tamarind jelly

• Premium • Cotes de Provence, 'Verite du Teroir', Chateau La Gondonne, France •

• Deluxe • Chablis J Moreau Et Fils, Burgundy, France •

2ND COURSE

Summer Truffle and Morels Tartlet (v) (d)

Cream cheese stuffed morels, wild mushroom, shimeji pickle

• Premium • Vermentino, Prendas Dolianova, Sardinia, Italy Deluxe •

• Deluxe • Brouilly, Château De Briante, Beaujolais, France •

3RD COURSE

Paneer and Apricot Tikka (v) (d)

Apricot stuffed cottage cheese, tender stem broccoli, wild garlic mayo, quinoa bhel

• Premium • 'RUA' Central Otago Pinot Noir, Akarua, New Zealand •

• Deluxe • Joel Gott Pinot Noir, Oregon, USA •

PEACH GRANITA

4TH COURSE

Pepper and Asparagus (v) (g)

Tandoor grilled stuffed baby capsicum, asparagus, coconut sauce, curry leaf sambal

• Premium • Grüner Veltliner, 'Crazy Creatures', Weingut Malat Kremstal Austria •

• Deluxe • Marlborough Pinot Gris, Greywacke, New Zealand •

MAIN COURSE

Isle of Wight Aubergine (v) (d) (n)

Roasted aubergine bharta, young grapes, sesame peanut sauce, potato crisp, tempered yoghurt

or

Ricotta and Spinach Kofta (v) (d) (n) supplement £10

Ricotta raisin stuffed spinach dumpling, almond and cashew sauce, fenugreek oil, parmesan crisp

• Premium • Château Cantin Grand Cru, Saint-Émilion, France •

• Deluxe • Chateauneuf-du-Pape Tardieu-Laurent, Rhone, France •

Served with Saffron Rice (v) (d), Black Dal (v) (d) and Garlic Naan (v) (d) (g)

DESSERT

Chocolate and Walnut Ganache, Saffron flavoured hung Curd,

Mascarpone Ice Cream (v) (d) (g) (n)

• Premium • Moscato d'Asti DOCG Fratelli Antonio e Raimondo, Italy Deluxe •

• Deluxe • Tokaji Blue Label Azsu, 5 Puttonyos, Hungary •

PETIT FOUR



£85 per person

Wine pairings are an additional cost – £145 for premium pairing wines and £170pp for deluxe pairing wines

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Minimum 8 people. This menu is available lunch until 1:45pm and dinner until 9pm.



CANAPÉS

£3.50 each • Minimum order of 6 canapés per selection

SAVOURY

Potato Bonda, coriander chutney (v)

Cocktail Samosa (v) (g)

Wheat bubble with honey yoghurt and tamarind (v) (g) (d)

Kadai paneer and capsicum skewer (v)

Amritsari fish finger, tamarind ketchup

Crispy chicken momo or vegetable momo

Masala prawn cocktail on a Sago cracker

Saffron Malai chicken Tikka with smoked tomato chutney (d)

Butter chicken mousse tartlet (d) (g)

Lamb Seekh Kebab (d) (g)

SWEET

Pistachio and milk fudge (v) (d)

Chocolate and chilli brownie (v) (d) (g)

Gulab Jamun (v) (d) (g) (n)

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Minimum 8 people.



BOWL FOOD

£8 each • Minimum order of 6 bowls per selection

Vegetarian Biryani (v) (d)

Butter chicken Khichadi, poppadum and pickle (d)

Paneer Makhani with lemon rice (v) (g)

Sea bass coconut curry, Jeera rice (g)

Lamb Biryani (d)

Onion fritters Kadhi with ghee rice (v)



CANAPÉS PACKAGE

£25 per person

6 CANAPÉS AND 1 BOWL FOOD
PER PERSON

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Minimum 8 people.



MATHURA PACKAGES

BELLINI PACKAGE

Choose your flavour • £8.00 each

Peach • Passionfruit • Raspberry • Lychee
Mango • Strawberry • Lavender • Elderflower

BEER PACKAGE

15 COBRA BEERS FOR £65

MATHURA DRINKS PACKAGE

£25 per person

Sparkling Cocktail on arrival

Half a bottle of Sommelier Selected Wine

Bottle of Water

WHISKY TASTINGS

Prices starting from £50 per person

Choose 3–5 of your favourite Whisky's and our Whisky Master will create an bespoke menu for you full of Atul Kochhar's delectable food with the perfect whisky pairings.

THE PRE-NIGHT OUT PACKAGE

£30 per person

Start with a glass of Prosecco, choose one starter and one dessert per person. We encourage you to be rebellious and skip the mains! The perfect package for those wanting to keep the night going!

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WINE LIST

WHITE WINE

Bottle 750ml

Harmonie De Gascogne Blanc, Domaine De Pellehaut, France 35
2020 – This is a blend of local grape varieties which distinguishes itself by its powerful and aromatic bouquet, its freshness and its explosion in the mouth.

Marlborough Sauvignon Blanc, Ribbonwood, New Zealand. 48
2020 – Aromas of grapefruit peel, thyme and stony minerality. On the palate, there are flavours of bitter lemon with sweet herbal and redcurrant flavours. Supple and satisfying, with a fine acid backbone

Vermentino, Prendas Dolianova, Sardinia, Italy 52
2020 – Straw yellow in colour. This is an intense, fresh wine with notes of spiced apple. A persistent finish.

'Enchanted Garden of the Eden Valley' Riesling, 55
Dandelion Vineyards, Australia
2020 – Classic Riesling aromatics of citrus zest, lemon and hints of dragon fruit flowers. This is bone-dry Eden Valley Riesling from a vineyard planted in 1910.

Grüner Veltliner 'Crazy Creatures', Weingut Malat, Kremstal, Austria . . . 60
2020 – Spicy, herbal but also fruity aroma and a crisp, fresh acidity.

RED WINE

Bottle 750ml

Harmonie De Gascogne Rouge, Domaine De Pellehaut, France. 35
2020 – Voluptuous in the mouth with notes of perfectly ripe red fruits, and supple tannins. Very fine in structure.

Atul Kochhar's Cabernet Franc / Merlot, 45
Malatinszki, Villany, Hungary
2016 – Juicy and fleshy on the palate with aromas of plum, black cherry and berry with hints of Mediterranean spices.

Barbera d'Alba Fratelli Antonio e Raimondo, Piedmont, Italy 48
2019 – Perfumed, seductive Barbera; a dark-fruited beauty, from the Levis Brothers in Alba, Northern Italy.

Brouilly, Château De Briante, Beaujolais, France 53
2019 - Good presence of fruit on a melted tannic structure and a fine acidity. The palate is harmonious, tasty and fresh.

'RUA' Central Otago Pinot Noir, Akarua, New Zealand 74
2019 - Typically Central Otago Pinot Noir, with a core of fresh, juicy red berry fruit and uninhibited by heavy oak influence, made in an early-drinking style.



WINE LIST

ROSÉ WINE

Bottle 750ml

Harmonie De Gascogne Rosé, Domaine Du Pellehaut, 35
Gascony, France
2020 – Bright pink in colour, this blend of local grape varieties provides wonderful freshness and remarkable balance with hints of cherries and white blossom.

Côtes de Provence 'Verite du Terroir', Chateau La Gordonne, 76
Provence, France
2020 – It has a generous bouquet with aromas of ripe red fruits, such as fresh strawberry, and notes of blackcurrant and violet.

SPARKLING & CHAMPAGNE

Bottle 750ml

Pirani Prosecco DOC, Veneto, Italy 42
NV – Classic Prosecco from Bisol, with wonderful fruit clarity and poise.

Prosecco Rose DOC, Serenello, Veneto, Italy 48
NV – Floral scents of white and red flowers accompanied by fruity notes such as apple, pear and hints of red fruit, such as strawberry and raspberry. The taste is fresh and on the palate it is pleasant and harmonious.

Bolney Estate Bubbly, Sussex, England 65
NV – Delightful floral and brioche notes combine with zesty citrus fruit, honeysuckle and elderflower.

Castelnu Brut, Reims, France 80
NV – Full and flavoursome style, balanced with crisp, refreshing acidity and a clean pitch perfect finish.

Laurent Perrier Cuvée Brut, Reims, France 125
NV – Pale gold in colour with a delicate and complex nose, with hints of citrus and white fruits. Fresh and easy on the palate, with a creamy mousse and notes of honeysuckle, ripe peach, citrus and a slight toasty note.

Prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, which is distributed to the team. If you have any allergies please inform your server. Allergen information available on request. Please inform us of your specific allergy or dietary requirement when ordering.

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to arrange your event.



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BY ATUL KOCHHAR

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