

TASTING MENU £65

(Choose one from each course and add Wine pairing £35)

BAMBAIYA RAGDA

Crispy Potato Pattie, Dry Peas, Tamarind Chutney, Honey Yoghurt

BOHRI LAMB SAMOSA

Garlic - Chilli Chutney, Bohri Spice

NV Laurent Perrier, 'La Cuvée', Tours-Sur-Marne, Brut, France

MASALA PAO

Griddled Vegetable Stew, Coriander, Onion Chaat Salad

ADIPOLI PRAWNS

Pink prawns, Garlic, Curry Leaves, Fresh Turmeric

*2016 Pinot Gris, MacMurray, Russian River Valley,
Sonoma County, USA*

PANEER TIKKA MUSHROOM

Cottage Cheese, Seasonal Mushroom, Pickle

RECHEADO STONEBASS

Stone bass, Goan Spices, Fried Onion, Chilli Paste

*2017 Devon, Greco di Tufo DOCG, Cantine Antonio Caggiano,
Campania, Italy*

CHILGOZA MALAI BROCCOLI

Charred Broccoli, Tomato Dust, Cheese

AACHARI LAMB CHOP

Cornwall Lamb, Pickling Spices, Pickled Onion

2016 Chianti Classico, Da Vinci, Tuscany

MADRAS CHICKEN CURRY

Southern Spices, Coconut Milk

PANEER BUTTER MASALA

Charred Cottage Cheese, Peppers, Tomatoes, Fenugreek

2014 Churchill's Estates, Douro

(Served With Dabba Dal, Pulao Rice, Gobhi Mutter, Bread Basket)

ANJEER BROWNIE

Nougat, Vanilla Ice Cream

DATE AND CINNAMON PUDDING

Nut Crumble, Honey Vanilla Ice Cream

2010 Château Violet, Sauternes, France

 Vegetarian

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts. Prices include VAT. A discretionary service charge of 12.5% will be added to your bill. Wine measures are 90 ml per course and 50 ml for desserts.