



TASTING MENU PAIRED WINES £99

*2016 Valenciso Blanco, Compañia
Bodeguera de Valenciso, Rioja, Spain*



*2019 Benares Gewürztraminer,
Jean Claude Gueth, Alsace, France*



*2014 Barolo Riserva, Beni Di Batasiolo
Italy*



*2021 Red Blend, Clos du Val
Napa Valley, USA*



*2015 Golden Icewine Valley,
Château Changyu, Liaonin, China*

Wine Measures: 125 ML, Dessert Measures: 100 ML



TASTING MENU £129

Street Snack



Malabar Scallop



Tawa Halibut and Clam Moilee



Sparkling Tea



Hiran Boti Tikka



Lamb Chop Pulao
(Served with Good old Indian Staples)



Rasmalai



Petit Fours

This menu is offered for the entire table only.
Last order by 9:00pm for dinner.

Wine pairing options are available on the last page.
Please ask for one of our Sommeliers for recommendations

APPETISERS

<i>Tandoori Ratan</i> Chicken Tikka, Kasundi King Prawn, Mutton Seekh Kebab,	27
<i>Malabar Scallops</i> Hand Dived Scottish Scallops Baked on Shell, Coconut Curry, Malabar Parantha	33
<i>Macchi Ceviche Chaat</i> Cured Sea-Bream, Porlock Bay Oyster, Aam-Panna Tiger Milk, Avocado Purée	20
<i>Essex Farm Grilled Chicken Momo</i> Essex Farm Grilled Chicken Dumpling, Endive and Green Onion Salad, Lassi Dressing	22
<i>Hiran Boti Tikka</i> Curry and Coriander Flavoured Morsels of Fallow Deer Fillet, Garlic Yoghurt, Chilli Chutney	26
<i>Junglee Khumb Kebab</i> Portobello Mushroom and Truffle Griddled Kebab with Hint of White Chocolate	22
<i>Paneer Galouti</i> Goat's Milk Paneer Tikka, Beetroot & Lime Murabba, Bhakri, Pecan Nuts	20
<i>Samosa Ragda Tartlet</i> Crushed Warm Potato on Carom Seed Tartlet	18

SIDES

<i>Palak Paneer</i> Cottage Cheese Cooked with Spiced Spinach	15
<i>Bhindi Do Pyazaa</i> Stir Fry Okra with Onions	14
<i>Podi Aloo</i> Organic Potatoes with Spiced Podi	12
<i>Dal Makhani</i> Benares Signature Black Lentils	15
<i>Dal Tadka</i> Cumin Tempered Yellow Lentils	14
<i>Assorted Papad</i> Sour Yoghurt Mint Chutney, Himalayan Potato Chutney, Pickle Oil	5
<i>Punjabi Onion Salad</i>	5

BREADS AND RICE

<i>Kulcha</i> Vegetable/Chilli and Cheese/Peshwari	8
<i>Roti</i> Plain/Butter	6
<i>Paratha</i> Whole Wheat	6
<i>Naan</i> Plain/Buttered/Garlic and Coriander	6
<i>Pulao</i> Aromatic Spiced Rice	7
<i>Chawal</i> Steamed Rice	6
<i>Raita</i> Cumin / Boondi	6

MAIN DISHES

<i>Samundri Thali</i> Tandoori Scallop, Lemon Sole Curry, Steamed Sea Bass, Prawn Pickle	59
<i>Chaapon Ka Pulao</i> Smoked Spiced Marinated Lamb Cutlets, Baked with Basmati Rice and Aromats, Pink Peppercorn Raita, Meat Curry	48
<i>Meen Dakshini</i> Tawa Masala Hlibut, Portsmouth Clam Moilee, Curry Leaf Rogan	40
<i>Batak Nihari</i> Pan Roasted Silver Hill Duck Breast, Nihari Curry, Summer Vegetables	42
<i>Kale Aur Anjeer Kofta Korma</i> Cavolo Nero Dumplings, Fresh Figs, Cashew Nut Korma	32
<i>Kathal Biryani (Serves Two)</i> Sealed and Baked Layered Coastal Spiced Jackfruit and Basmati Rice, Citrus Raita	46

TRADITIONAL DISHES

<i>Murg Makhani</i> Chicken Tikka Simmered in Buttered, Tomato Gravy	37
<i>Meat Curry</i> Kashmiri Stir Fry Lamb Stew with Fennel and Saffron	39
<i>Konkon Prawn Curry</i> Coconut and Green Chilli Flavoured Prawn Stew	39
<i>Fish and Egg Curry</i> Seabass and Clarence Court Farm Free Range Eggs in Kokum Curry	35
<i>Kabuli Chickpea Masala</i> Carom Seeds and Dried Pomegranate, Spiced Chickpea Masala	26

Dishes are subject to availability.

All prices are inclusive of VAT. A discretionary service/cover charge of 15% will be added to your bill.

Food Allergies and Intolerances:

Whilst we have strict controls in place to reduce risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Before ordering, please speak to our staff about your requirements.

Minimum Spend £50 Per Person