

13th November - 30th December 2023*

Tasting Menu

£139 per person

Paired Wines: £119 per person

Savour refined Indian flavours with the best of British ingredients.
Vegetarian option available.

STREET SNACK

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BAKED MALABAR "HAND DIVED" SCOTTISH SCALLOP

2021 Riesling Kabinett, Erben Thanish Dr. H. Thanisch, Mosel, Germany

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TAWA MASALA WILD HALIBUT, PORTSMOUTH CLAM MOILEE

2019 Benares Gewürztraminer Jean Claude Gueth, Alsace, France

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SPARKLING TEA

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BRONZE TURKEY MOMO, TRUFFLE SHORBA

2015 Barbera d'Asti "Monte Colombo", Marchese di Gresy, Piedmont, Italy

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LAMB CHOP PULAO

(Served with Good Old Indian Staples)

2014 Gevrey-Chambertin Clos de la Justice Vallet Frères, Burgundy, France

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MALAI KULFI

2018 Vin de Constance, Constantia, South Africa

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PETIT FOURS

Wine Measures: 100ml, Dessert Measures: 70ml

This menu is offered for the entire table, for a maximum of 16 guests.
We request you place your order by 1:00 pm for Lunch, and 9:00 pm for Dinner.

All our menus are seasonal and subject to change. 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.

*This menu is not available on 25th December.