



TASTING MENU PAIRED WINES

Prestigious Wines

2018 Riesling Kabinett, Balthasar Röss, Rheingau, Germany



2016 Pinot Gris Reserve, Jean Claude Gueth, Alsace, France



2018 Meursault Vallet Frères, Côte de Burgundy, France



2015 Gewürztraminer, Jean Claude Gueth, Alsace France



2016 Gevrey-Chambertin Les Marchais, Pierre Naigeon, Burgundy, France



2018 Brachetto d'Aqui Contero, Piedmont, Italy

89 Per Person

Captivating Wines

2018 Viognier, Ktima Gerovassiliou, Epanomi, Greece



2016 Pinot Gris Reserve, Jean Claude Gueth, Alsace, France



2018 Soave La Rocca, Pieropan, Veneto, Italy



2015 Gewürztraminer, Jean Claude Gueth, Alsace France



2017 Pinot Noir Muddy Water, Waipara, New Zealand



2017 Eradus Sticky Micky, Late Harvest Sauvignon, Marlborough, New Zealand

59 Per Person

Wine Measures: 100 ml



TASTING MENU

Chicken Shorba with Winter Truffle, Chana Papdi



Porlock Bay Oyster and Cured Sea-Bream Chaat



Baked Malabar Scallop, Crispy Bread Podi



Char-Grilled Chicken Momo, Beetroot Salsa, Smoked Tomato Chutney



Tawa Masala Turbot, Clam Moilee



Iced Sherbet



Tandoori Lamb Chop, Saag Aloo, Crispy Anchovy



Falooda Kulfi

98 Per Person

This menu is offered for the entire table only
We request you place your order by 8:30pm

Wine pairing options are available on the last page
Please ask for one of our Sommelier's for recommendations

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*

APPETISERS

<i>Tandoori Ratan</i>	28
Chargrilled Sea Bass, Chicken Tikka, Kasundi King Prawn, Lamb Seekh Kebab	
<i>Baked Malabar Scallop</i>	24
Hand Dived Scottish Scallops Baked on Shell, Coconut Curry, Malabar Parantha	
<i>Macchi Ceviche Chaat</i>	18
Cured Sea-Bream, Porlock Bay Oyster, Aam-Panna Tiger Milk, Avocado Purée	
<i>Tandoori Murg Momo</i>	14
Cornfed Chicken and Soya Dumplings, Beetroot Salsa, Tomato and Sesame Chutney (Vegetarian Option Available)	
<i>Paneer Tikka</i>	18
Colston Bassett Stilton Malai Cottage Cheese Tikka, Quince and Lime Murabba	
<i>Gol Gappe Classic & Contemporary</i>	14
Wheat Bubbles, Spiced Minted Water, Liquidize Black Carrot Porial	
<i>Samosa Ragda Tart</i>	14
Crushed Warn Potato on Carom Seed Tartlet	

SIDES

<i>Palak Paneer</i>	9
Cottage Cheese Cooked with Spiced Spinach	
<i>Masala Baingan</i>	9
Little Aubergine Tossed in Dry Spices, Fresh Coriander and Ginger	
<i>Pindi Chole</i>	9
North Indian Style Chickpeas	
<i>Podi Aloo</i>	9
New Potatoes with Spiced Podi	
<i>Dal Makhni</i>	9
Benares Signature Black Lentil	
<i>Dal Tadka</i>	9
Cumin Tempered Yellow Lentil	

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MAIN DISHES

<i>Tandoori Chaapein Aur Saag Aloo</i>	39
Smoked Chili Marinated Tandoori Lamb Cutlets, Aloo Tikki, Spiced Spinach Purée (Chef Recommends with Crisp Anchovies)	
<i>Meen Dakshini</i>	36
Tawa Wild Turbot 'Tronçons', Clam Moilee, Curry Leaf Rogan	
<i>Murg Makhani Roast</i>	30
Tandoori Spiced Baby Poussin, Classic Butter Chicken Sauce, Lassi Dressing	
<i>Dum Ka Subz Kofta</i>	28
Sealed and Baked Golden Vegetable Kofta in Rich Cashew Nut and Saffron Korma, Butter Naan	
<i>Hiran Rara Meat</i>	27
Garam Masala Spiced Fillet and Keema of Muntjac, Plantain Chips, Buttered Pao	

TRADITIONAL DISHES

<i>Old Delhi Butter Chicken</i>	30
Cornfed Chicken Tikka, Simmered in Buttered Tomato and Fenugreek Gravy	
<i>Kashmiri Lamb Rogan Josh</i>	34
Kentish Lamb Curry Spiced with Fennel and Kashmiri Red Chillies	
<i>Hydrabadi Style Vegetarian, Chicken or Lamb Biryani</i>	24/30/34
Sealed and Baked Basmati Rice and choice of Organic Vegetables, Chicken or Lamb served with Roasted Cumin Raita	
<i>Paneer Makhan Masala</i>	24
Paneer Tikka Tossed in Roscoff Onion and San Marzano Tomato Masala	

BREADS AND RICE

<i>Kulcha</i>	8
Vegetable / Chilli and Cheese / Peshawari	
<i>Roti</i>	6
Plain / Green Pea Flour (Gluten Free)	
<i>Parantha</i>	6
Plain / Whole Wheat	
<i>Naan</i>	6
Plain / Buttered / Garlic and Coriander	
<i>Pulao</i>	7
Mixed Vegetable Rice / Aromatic Spiced Rice	
<i>Chawal</i>	5
Steamed Rice	

Dishes are subject to availability

All prices are inclusive of VAT. A discretionary Service Charge of 13.5% will be added to your bill



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VEGETARIAN TASTING MENU

Winter Truffle Shorba, Chana Papdi



Samosa Tartlet Chaat, Mint, Tamarind and Ginger



Colston Bassett Stilton Malai Cottage Cheese Tikka, Quince & Lime Murabba



Char-Grilled Vegetable Momo, Beetroot Salsa, Smoked Tomato Chutney



Sprouting Broccoli and Beans Poriyal, Coconut Bubble



Iced Sherbet



Sealed and Baked Golden Vegetable Kofta in Rich Cashew Nut and Kashmiri Saffron Korma



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