



28th October to 3rd November 2024

Diwali Tasting Menu

Celebrate Diwali by Savouring Refined Indian Flavours with the Best of British Ingredients

STREET SNACK



BENARES INSPIRED HING -MUTTER SHORBA WITH SCALLOP



SCOTTISH HALIBUT TIKKA



SPARKLING TEA



BUTTER CHICKEN SAMOSA



LUMINA LAMB PULAO
(Served with Good Old Indian Staples)



MALAI GHEVAR



PETIT FOURS

£129 per person

All our menus are seasonal and subject to change.

Food Allergies and Intolerances:
Please speak to our staff about your requirements.

All prices are inclusive of VAT. A Cover Charge of 5% and a discretionary Service Charge of 10% will be added to your bill



28th October to 3rd November 2024

Diwali Tasting Menu (V)

Celebrate Diwali by Savouring Refined Indian Flavours with the Best of British Ingredients

STREET SNACK



BENARES INSPIRED HING -MUTTER SHORBA WITH CAULIFLOWER BHEL



ARBI (COLOCASIA) CHAAT



SPARKLING TEA



BUTTER PANEER SAMOSA



KALE AND FIG KOFTA KORMA
(Served with Good Old Indian Staples)



MALAI GHEVAR



PETIT FOURS

£119 per person

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Celebrate Diwali by Savouring Refined Indian Flavours with the Best of British Ingredients

STREET SNACK

2023 Sula Sauvignon Blanc,
Nashik, India



BENARES INSPIRED HING -MUTTER SHORBA WITH SCALLOP



SCOTTISH HALIBUT TIKKA

2022 Mulline Vintners "Curlewis" Riesling,
Geelong, Australia



SPARKLING TEA



BUTTER CHICKEN SAMOSA

2019 Corte Figaretto "Brolo del Figaretto", Amarone Della Valpolicella,
Valpantena, Italy



LUMINA LAMB PULAO

(Served with Good Old Indian Staples)
2022 Domaine de Colonat "Les Charmes-Grandes Terres",
Morgon, France



MALAI GHEVAR

2018 Tahbilk "Cane Cut", Marsanne, Nagambie Lakes,
Australia



PETIT FOURS

£129 per person

Paired Wines 'Spice Route' £99 per person

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STREET SNACK

2023 Sula Sauvignon Blanc,
Nashik, India



BENARES INSPIRED HING -MUTTER SHORBA WITH CAULIFLOWER BHEL



ARBI (COLOCASIA) CHAAT

2022 Mulline Vintners "Curlewis" Riesling,
Geelong, Australia



SPARKLING TEA



BUTTER PANEER SAMOSA

2019 Corte Figaretto "Brolo del Figaretto", Amarone Della Valpolicella,
Valpantena, Italy



KALE AND FIG KOFTA KORMA (Served with Good Old Indian Staples)

2022 Domaine de Colonat "Les Charmes-Grandes Terres",
Morgon, France



MALAI GHEVAR

2018 Tahbilk "Cane Cut", Marsanne, Nagambie Lakes,
Australia



PETIT FOURS

£119 per person

Paired Wines 'Spice Route' £99 per person

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STREET SNACK

2022 Baron Edmond de Rothschild, Rimapere Vineyard "Plot 101", Sauvignon Blanc,
Marlborough, New Zealand



BENARES INSPIRED HING -MUTTER SHORBA WITH SCALLOP



SCOTTISH HALIBUT TIKKA

2022 Schloss Johannisberg "Bronzelack"
Riesling Trocken, Rheingau, Germany



SPARKLING TEA



BUTTER CHICKEN SAMOSA

2018 Joseph Drouhin, Pommard Chanlins-Bas,
Burgundy, France



LUMINA LAMB PULAO

(Served with Good Old Indian Staples)
2018 Bodegas Artadi "Valdegines", Single Plot Wine,
Álava, Spain



MALAI GHEVAR

NV Pol Roger "Rich" Demi Sec,
Champagne, France



PETIT FOURS

£129 per person

Paired Wines 'The Maharaja's Cellar' £135 per person

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STREET SNACK

2022 Baron Edmond de Rothschild, Rimapere Vineyard "Plot 101", Sauvignon Blanc,
Marlborough, New Zealand



BENARES INSPIRED HING -MUTTER SHORBA WITH CAULIFLOWER BHEL



ARBI (COLOCASIA) CHAAT

2022 Schloss Johannisberg "Bronzelack"
Riesling Trocken, Rheingau, Germany



SPARKLING TEA



BUTTER PANEER SAMOSA

2018 Joseph Drouhin, Pommard Chanlins-Bas,
Burgundy, France



KALE AND FIG KOFTA KORMA

(Served with Good Old Indian Staples)
2018 Bodegas Artadi "Valdegines", Single Plot Wine,
Álava, Spain



MALAI GHEVAR

NV Pol Roger "Rich" Demi Sec,
Champagne, France



PETIT FOURS

£119 per person

Paired Wines 'The Maharaja's Cellar' £135 per person

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Diwali Lunch Tasting Menu

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STREET SNACK



SCOTTISH HALIBUT TIKKA



BUTTER CHICKEN SAMOSA



LUMINA LAMB PULAO
(Served with Good Old Indian Staples)



MALAI GHEVAR



PETIT FOURS



£85 per person

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Diwali Lunch Tasting Menu (V)

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STREET SNACK



ARBI (COLOCASIA) CHAAT



BUTTER PANEER SAMOSA



KALE AND FIG KOFTA KORMA
(Served with Good Old Indian Staples)



MALAI GHEVAR



PETIT FOURS



£75 per person

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STREET SNACK



SCOTTISH HALIBUT TIKKA

2022 Mulline Vintners "Curlewis" Riesling,
Geelong, Australia



BUTTER CHICKEN SAMOSA

2019 Corte Figaretto "Brolo del Figaretto",
Amarone Della Valpolicella, Valpantena, Italy



LUMINA LAMB PULAO

(Served with Good Old Indian Staples)
2022 Domaine de Colonat "Les Charmes-Grandes Terres",
Morgon, France



MALAI GHEVAR

2018 Tahbilk "Cane Cut",
Marsanne, Nagambie Lakes, Australia



PETIT FOURS



£85 per person

Paired Wines £75 per person

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STREET SNACK



ARBI (COLOCASIA) CHAAT

2022 Mulline Vintners "Curlewis" Riesling,
Geelong, Australia



BUTTER PANEER SAMOSA

2019 Corte Figaretto "Brolo del Figaretto",
Amarone Della Valpolicella, Valpantena, Italy



KALE AND FIG KOFTA KORMA

(Served with Good Old Indian Staples)
2022 Domaine de Colonat "Les Charmes-Grandes Terres",
Morgon, France



MALAI GHEVAR

2018 Tahbilk "Cane Cut",
Marsanne, Nagambie Lakes, Australia



PETIT FOURS



£75 per person

Paired Wines £75 per person

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