

Signature Expedition

£65pp (Accompanying Wine Pairing £50)

Prawn ~ Masala

(Jacquart, Mosaic Signature Brut, Champagne)

Salmon ~ Mooli

(MacMurray Vineyards, Pinot Gris, California, USA)

Quail Naan ~ Truffle

(Château Lachesnaye, Haut-Médoc, France)

Lamb ~ Black Cumin

(Ramon Bilbao, Tempranillo, Reserva, Rioja, Spain)

Chicken Tikka ~ Masala

(Humberto Canale, Malbec, Patagonia, Argentina)

or

Sea Bass ~ Kokum

(Domaine de l'Amour Rose, Cote de Provence, France)

Chocolate ~ Banana

(Maury Grenat, Mas Mudigliza, Languedoc, France)

or

Falooda ~ Rabri

(Sauternes, Château Roumieu, Bordeaux, France)

Vegetarian Signature

£60pp (Accompanying Wine Pairing £50)

Aloo Tikki ~ Honey Yoghurt

(Jacquart, Mosaic Signature Brut, Champagne)

Dhokla ~ Apple

(Trimbach, *Riesling*, Alsace, France)

Cauliflower ~ Khasta

(Ktima Biblia Chora, Areti, *Assyrtiko*, Kavala, Greece)

Morels ~ Berries

(Domaine de l'Amour Rose, Cote de Provence, France)

Paneer ~ Pomegranate

(MacMurray Vineyards, Pinot Noir, California, USA)

or

Jackfruit Kofta ~ Spinach

(Coudoulet de Beaucastel, Famille Perrin, Rhone, France)

Chocolate ~ Banana

(Maury Grenat, Mas Mudigliza, Languedoc, France)

or

Falooda ~ Rabri

(Sauternes, Château Roumieu, Bordeaux, France)

Hunters ~ Game Expedition

£55pp (Accompanying Wine Pairing £45)

Quail Naan ~ Truffle

Masala scrambled egg, shave, oil
(Jacquart, Mosaic, Brut Rosé, Reims, Champagne)

Partridge ~ Cauliflower

Samosa, chutney, crisp, pickle
(Botromagno, *Primitivo*, Puglia, Italy)

Grouse ~ Beetroot

Single malt whisky, yoghurt, vanilla
(Humberto Canale, Malbec, Patagonia, Argentina)

Venison ~ Green Peppercorn

Slow cooked, fennel, yoghurt, paratha
(Château Lachesnaye, Haut-Médoc, France)

Served with Kutir Kaali Dal & Steamed Rice

Chocolate ~ Banana

Valrhona chocolate, chilli, crisp
(Maury Grenat, Mas Mudigliza, Languedoc, France)

or

Cassata ~ Mango

Cranberry, pistachio, pink peppercorn
(Sauternes, Château Roumieu, Bordeaux, France)



Tasting menus cannot be paired with other menus. Last order by 2pm (Lunch) and 10pm (Dinner).
Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.
Shots may be found in game dishes. Our standard wine measure is 100ml per course and 50ml for dessert.
Prices include VAT. A discretionary service charge of 12.5% applies.