

New Years Eve Tasting Menu

Welcome glass of bubbly
2013 Vintage Reserve Brut, Digby Fine English, Sussex (125ml)

Amuse bouche

Grilled scallop

tomato thokku, samphire and pink peppercorns
(or)

Dhokla

gram flour and turmeric sponge, coconut, pomegranate and chutneys

Chilli tofu (or) Chilli chicken

Indian-chinese urban classic | with truffle sea salt naan

Lovamor Albillo, Alfredo Maestro, Castilla y Leon, Spain, 2021 (125 ml)

Roasted broccoli

with

Achari paneer or Malai chicken or Pistachio crusted lamb chop

Pumpkin, chestnut and chickpea khorma

Mâcon-Cruzille, Domaine de L'Echelette, Maconnais, France 2018 (175 ml)

(or)

Black kale saag paneer

Gran Reserva Vina Arana, La Rioja Alta S.A, 2015 (175 ml)

(or)

Venison kheema

(or)

Lobster pepper fry (£5 supplement)

Bourgogne Rouge Oka, Domaine Arlaud, Burgundy 2018 (175 ml)

with cumin potatoes & brussels sprouts | saffron berry pulao | naan selection

Spiced chocolate tart, brandy cream

(or)

Poached pear, vanilla ice cream, mulled wine syrup

Amrut Coffey, Amrut Indian Single malt whiskey, Jaggery, Mysore coffee
blend & cream

Pumpkin spice masala chai | petit fours

• Price: £75 per guest. Add drinks pairing £40

Please be advised that food prepared in our restaurant may contain traces of food allergens.

Should you have any food allergies, please alert your server.

All prices are inclusive of VAT. A discretionary 12.5% service charge would be added to your bill.