



Festive Tasting Menu 1

(min 2 guests)

Amuse-bouche
Negroni Spagliato

Burrata chaat
chickpeas, pomegranate and sev

Chilli turkey (or) Chilli tofu
Indian-Chinese classic with soy, ginger and peppers
Truffle sea-salt naan

Riesling 1er Cru, Domaine Bastian, Remich, Luxemburg 2018 (100 ml)

Pumpkin, chestnut & chickpea khorma
a delicate sauce that is nutty and delicious
Mâcon-Cruzille, Domaine de L'Echelette, Maconnais, France 2018 (125 ml)
or

Black kale saag paneer
home-made paneer crumbled over green goodness, with roasted kale
Gran Reserva Vina Arana, La Rioja Alta S.A, 2015 (125 ml)
or

Venison kheema
slow-braised ground venison with toasted spices, peas and caramelised parsnip
Bourgogne Rouge Oka, Domaine Arlaud, Burgundy 2018 (125 ml)
or

Lobster pepper fry (£5 supplement)
tossed with dark roasted spices, mixed peppercorns and caramelised onion
Bourgogne Rouge Oka, Domaine Arlaud, Burgundy 2018 (125 ml)

Cumin potatoes and brussels sprouts | Saffron berry pulao | Naan selection

Spiced chocolate tart | brandy cream
or

Poached pear | mulled wine syrup | Madagascar vanilla ice cream
Mysore martini, South Indian filter 'kaapi,' Kahlua, vodka, chocolate bitters

Pumpkin spice masala chai | Tea | Coffee
with mince pie

Price: £55 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.