



Valentines Menu

Negroni Sbagliato



'Shakarkandi' sweet potato chaat

an Old Delhi winter classic with marinated star fruit, toasted corn and sev



Hariyali salmon

with blood orange, fennel and dill

Côtes de Provence Rosé Preferences, Domaine Mapliers (100ml)

(or)

Beetroot shikhampuri

with a cream cheese & chive filling, pistachio crust

Charles Palmer Classic Cuvée 2016, Sussex, England (100ml)



Lobster pepper fry

tossed with browned onions, roasted garlic and freshly ground pepper

Bourgogne Rouge Oka, Domaine Arlaud 2018, Burgundy, France (100ml)

(or)

Lamb nihari

slow-cooked, aromatic lamb stew

Crozes-Hermitage Silene, J.L Chave 2018, Hermitage, France (100ml)

(or)

Morel & asparagus khorma

paneer and walnut filled morels, silky almond sauce flavoured with nutmeg

Savigny-les-Beaune Blanc, Domaine Simon Bize 2020, Côte de Beaune, France (100ml)

served with:

slow-cooked black lentils | saffron pulao | truffle sea salt naan



Dark chocolate torte | chili drops | Madagascan vanilla ice cream

Château Petit Védrines Sauternes, Château Doisy Védrines 2016, Bordeaux (50ml)

£52 per person, food only. 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.