

## Valentines Day Tasting Menu

Amuse-bouche  
Negroni Sbagliato

Artichoke chaat (V)  
textures of artichoke with a medley of flavours

or

Scallop ceviche bhel  
coconut caviar, red onion, heart of palm

Mushroom galaoti (V)  
minced wild mushroom tikki, blood-orange reduction

or

Venison seekh kabab  
with minted cheese, 'salli' potato  
Bourgogne Rouge Oka 2018, Domaine Arlaud, Burgundy

Pepper chicken  
Crozes-Hermitage Siléne 2020, J.L Chave, Hermitage

or

Taar Gosht  
Gran Reserva Viña Arana 2016, La Rioja Alta S.A

or

Morel & asparagus korma (V)  
Château Grand Village Blanc 2017, Bordeaux

served with slow cooked black lentils, saffron pulao, truffle naan

Rose petal & rhubarb rasmalai  
Jurançon La Magendia 2019, Clos Lapeyre

or

Warm chocolate fondant  
Pedro Ximenez, Emilio Hidalgo

**Price: £52 per guest. Add drinks pairing £42**

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.

Shiuli