

NEW YEAR'S EVE

'SPICE ROUTES'

TASTING MENU

Each course celebrates a hero spice

Amuse-bouche

Champagne (or) Blanc de blanc, Jörg Geiger AF (125ml)

Tamarind

chaat, puchka flavour bombs

Mustard

Soft shell crab koliwada

(or)

Textures of beetroot VO

Albariño, Bodegas Terras Guada 2022, Rias Baixas, Spain (125ml)

Prana, ginger and blood orange AF

Saffron

Turkey malai tikka

(or)

Roasted celeriac V

with a festive chutney, pickled kachumber

Rosso di Montepulciano, Innocenti 2019, Toscana, Italy (125ml)

Amorish: saffron, Everleaf Forest, orange, star anise AF

Black 'gold' Peppercorn

Slow roasted peppery lamb

(or)

Lobster pepper fry (£10 supplement)

(or)

Paneer, morels, salsify and roasted chestnuts VO

Served with:

Ceylon kothu | Coconut rice | Kohlrabi & cauliflower masala

Bourgogne 'Oka' Pinot Noir, Domaine Arlaud 2019, Burgundy, France (125ml) (or)

Pouilly-Fumé, Domaine de la Loge 2022, France (125ml) (or)

37° Pinot Noir, Jörg Geiger AF (125ml)

Festive spices

(Cinnamon, Clove, Star Anise, Nutmeg, Cardamom)

Pistachio rasmalai

(or)

Banana, chocolate & stem ginger crumble

(or)

Black rice kheer

Banana sour | Mulled wine | Kashmiri kahwa chaitini AF

£79 per guest for food only. Add drinks pairing £49. AF alcohol-free pairing £35

V: Vegan VO: Vegan option

For a minimum of 2 guests and for the whole table. 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.