

# Tasting Menu

Food £44.95 | Food & Wine Pairing £ 59.95  
(5pm – 10 pm)

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## Amuse - bouche

### Tandoori King Prawn

Succulent king prawns marinated in yoghurt, carrom seeds, herbs & spices

### Goan Tawa Scallops

Pan-seared Scallops flavoured with onion, tomatoes & home-made Goan spices

### Prosecco Sensi 18K Gold NV, Veneto, ITALY 11.00% abv (125 ml)

A generous bead of bubbles with nice green apple aromas on the nose.  
Soft on the palate with a sherbet like acidity that finishes crisp and refreshing.

### Murgh Malai Tikka

Tender chicken breast marinated in yoghurt, cream, cheese, saffron, herbs & spices

### Peshawari Lamb Chops

Tender lamb chops marinated with garlic, ground chilli, fennel & cream

### Soul Tree Sauvignonn Blanc, Nasik Valley, INDIA 2016 13.00% abv (100 ml)

Vibrant and invigorating with notes of elderflower, pear, and green herbs.  
A tropical Sauvignon that breaks from the mould. Crisp, fresh, and dry on the palate.

### Kerala Prawn Moilee

King Prawns cooked in coconut milk curry and flavored with whole spices & curry leaves

### Shahi Butter Chicken (mild)

Diced tandoori chicken marinated in yoghurt and aromatic spices,  
cooked in a creamy butter sauce with green herbs, almonds & cashewnuts

### Tarka Dall

Medley of yellow lentils cooked with herbs & spices, flavoured with garlic  
Served with raita, pilau rice & naan

### Served with

Raita, Pilau Rice & Naan

### Pinot Noir Les Mougeottes, IGP Pays d'Oc, Languedoc, FRANCE 2016 13.00% abv (100 ml)

Clean and precise bouquet with black cherries and raspberry aromas.  
The palate is medium-bodied with sappy red berry fruit and a silky long finish.

### Pan-Seared Pears with Yoghurt & Honey Sauce

### Muscat de Saint Jean de Minervois, Languedoc, FRANCE 37.5cl 15.20% abv (100 ml)

Complex nose of grapes, pear, rose petals and citrus. Sweet, rich, powerful with a balancing zesty acidity  
on the long finish.

Vegetarian option available. Tasting menu is suggested for the whole table.

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Please advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

A discretionary service charge of 12.5% will be added to your final bill.