



INDIAN ESSENCE

A TASTE OF BIHAR Tuesday 12th May

SHAHTUT KA SHARBAT

1800 reposado, Mulberry liqueur, Summer berries, fresh lime

LITTI GHUGNI (gl,d)

Mini wheat dough ball, spicy yellow pea curry, aubergine and potato mash, pudina chutney - a popular street food of marine drive, Patna

Chapel Down Rosé Reserve | England | 2021

BIHARI MURGI KEBAB (d)

Charcoal-grilled chicken thigh kebabs, flavoured with kebab chini and long black pepper, coriander, gooseberry chutney and smoked tomato salsa

Pikes Hills and Valleys Riesling | Australia | 2024

JHARKHANDI TRIBAL BHUNI MACHHLI (d,mu)

Charcoal grilled stone bass, tandoori roasted Jersey new potatoes and onion salad, mustard - flavoured fish veoluté, pumpkin leaf chutney

Uggiano Chianti Riserva | Italy | 2021

CHAMPARAN MEAT (mu,d)

Slow cooked mutton shoulder in a sealed pot, infused with chef's special Champaran meat masala and garlic, parsnip crisps, yoghurt foam and coriander pesto

Château Louvie Saint-Emilion Grand Cru | France | 2022

Served with

Bhojpuri aloo baigan - stir-fried potatoes and aubergine with Bhojpuri spices

Sada chawal - steamed plain rice

Makuni paratha (gl) - wheat roti stuffed with tangy black chickpea flour

PINEAPPLE KHAJA MALAI KULFI (d,n)

Ginestet Classique Sauternes | France | 2018

£59.95 per person | £39.95 pairing wine

Due to availability, listed vintages may occasionally be substituted with the closest match

Please alert our staff if you have any food allergies before you order your food and drink. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill. Paired wine servings are 100ml, dessert wine serving is 50ml. Allergens: (CR)-Crustaceans, (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SD)-Soya, (SE)-Seasame (V)-Vegan



INDIAN ESSENCE

A TASTE OF BIHAR VEGETARIAN Tuesday 12th May

SHAHTUT KA SHARBAT

1800 reposado, Mulberry liqueur, Summer berries, fresh lime

LITTI GHUGNI (gl,d)

Mini wheat dough ball, spicy yellow pea curry, aubergine and potato mash, pudina chutney - a popular street food of marine drive, Patna

Chapel Down Rosé Reserve | England | 2021

SOYA CHOPS BOTI (gl,d,so)

Charcoal-grilled soya chops kebabs, flavoured with kebab chini and long black pepper, coriander and gooseberry chutney and smoked tomato salsa

Sancerre Blanc Les Chaumes | France

LAUKI BACHKA (mu,n,se)

Pan-seared bottle gourd with poppy seeds and lotus seeds, sponge gourd and sesame seed chutney, red radish pickle and tandoori roasted red onion and peanut salad

Uggiano Chianti Riserva | Italy | 2021

CHAMPARAN KATHAL (mu,d)

slow cooked jackfruit in a sealed pot infused with the secrets chef's special masala and garlic, parsnip crisps, vegan yoghurt foam and coriander pesto

Château Louvie Saint-Emilion Grand Cru | France | 2022

Served with

Bhojpuri aloo baigan-*stir-fried potatoes and aubergine with Bhojpuri spices*

Sada chawal-*steamed plain rice*

Makuni paratha (gl)-*wheat roti stuffed with tangy black chickpea flour*

PINEAPPLE KHAJA MALAI KULFI (d,n)

Ginestet Classique Sauternes | France | 2018

£59.95 per person | £39.95 pairing wine

Due to availability, listed vintages may occasionally be substituted with the closest match

Atul Kochhar

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