



INDIAN ESSENCE

FOUR HANDS CHEF PETER JOSEPH AND MUSTAQ ALI 10th June - 6:45pm onwards

WILD MUSHROOM TIKKI (d,gl)

Fennel spiced mushroom cake with lotus stem broth
Chapel Down Rosé Reserve | Kent | England | 2021

LOBSTER MOMO AND LOBSTER BISQUE (d, cr)

Steamed lobster dumplings, creamy lobster bisque
Chablis Domaine Des Genèves | Burgundy | France | 2022

MALABAR PRAWN (cr, mu)

Smoked Malabar prawns marinated with fresh turmeric, coconut,
curry leaves, tapioca mash
Château Gairoird | Côtes De Provence | France | 2024

RARHA CHICKEN (d)

Smoked chicken roulade stuffed with baby spinach, cheese and wild garlic served
on a bed of minced chicken tempered with fresh basil
Los Haroldos Estate Malbec | Mendoza | Argentina | 2022

LAMB RUMP (s)

Sommerset lamb rump, chargrilled with paprika, ground fennel and star anise,
coconut glazed baby corn, sprouts, snow peas, turnips
Willow Bridge Estate Dragonfly Shiraz | Australia | 2022

TEXTURES OF MANGO (d, n)

Alphonso mango shrikhand, mango stick kulfi, mango and almond halwa
Royal Tokaji Late Harvest | Tokaj-Hegyalja | Hungary | 2018

£67.95 per person | £44.95 pairing wine

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

Atul Kochhar

Dishes are subject to availability. 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 service charge of 12.5% will be added to your bill

Allergens: (CR)-Crustaceans, (MO)-Molluscs, (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (S)-Sulphur (V)-Vegan