



INDIAN ESSENCE

BY ATUL KOCHHAR

MANZANOS WINE DINNER 29th October 2026 - 7pm onwards

TOKRI CHAAT (d)

Crisp straw-potato basket, spiced chickpeas and potato, chutneys, yoghurt foam, Mumbai sev and pomegranate



LOBSTER & MANGO TART (crgld)

Butter-crisp tartlet, lobster and raw mango, coconut-lime crème, Kashmiri chilli and coriander
Garnacha Rosé | Castillo de Eneriz | Bodegas Manzanos | Spain



HALIBUT SORSHE (mu)

Pan-seared halibut, baby aubergine, Bengali mustard and coconut sauce
1864 Castillo de Olite Chardonnay | Bodegas Manzanos | Spain



EXOTIC SEASONAL SORBET



KORI MILAGU (d)

Pan-roasted chicken supreme, Malabar black pepper and curry leaf jus, coconut cream, pickled shallot, coriander and tomato rice
Crianza | 1890 Finca Manzanos | Rioja | Spain



TEXTURES OF LAMB (d,mu,gl,e)

Fennel-scented lamb chop, Rarha gosht, beans thoran and crisp garlic naan
Reserva Gold Label | Bodegas Manzanos | Rioja | Spain | 2025



SAFFRON & PASSION FRUIT CRÈME BRÛLÉE (d,n)

Saffron and cardamom crème brûlée, passion fruit gel, pistachio praline and caramelised brioche
Bodegas Altolandon | Dulce Enero Ice Wine | Manchuela | Spain

Atul Kochhar

£64.95 per person | £39.50 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. Tasting menu applies for the entire table and cannot be used in conjunction with the À la Carte
Allergens: (CR)-Crustaceans, (MO)-Molluscs, (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V)-Vegan