



INDIAN ESSENCE

FESTIVE SIX COURSE TASTING MENU

Amuse-Bouche

Chef's choice of street food platter



Crispy Kale Chaat (d) (V)

Crispy fried kale, spiced chickpeas and potatoes, splash of chutneys,
Mumbai sev, fresh pomegranate

Pinot Noir and Pinot Meunier | Chapel Down Rosé Reserve | England | 2021



Jalpari (mu,gl,cr)

Pan-seared hand dived scallops, moilie sauce, kumquat pickle chutney
Riesling | Pikes 'Hills & Valleys' | Clare Valley | Australia | 2024

or

Lobster Ghee Roast (d,cr) (£18 supplement)

Tandoori chargrilled lobster, stir-fried lobster in ghee roast masala, tamarind and
byadgi chillies, with burrata, basil and heritage tomatoes

Chardonnay | Chablis Domaine Des Genèves | Burgundy | France | 2022



Seasonal Sorbet



Dakshin Chicken (d)

Pan-seared chicken supreme, chettinad spices, gassi sauce, chicken cutlet

Pinot Noir | Les Mougeottes | Languedoc | France | 2024

or

Halibut Sorshe (mu)

Pan-seared halibut, Bengali mustard, green chilli and aromatic spices

Alba Vega Albarino | Spain

or

Shahi Patiala Lamb (d,mu)

Pan seared lamb rump, Kerala lamb pepper fry, pickled turnip

Tempranillo | Bodegas Riojanas | Rioja | Spain | 2019

Main course is served with saag makai, garlic naan (gl,d,e) and tomato rice



Tandoori Pineapple with Coconut & Lime Ice-Cream (d)

Furmint, Hárslevelű, Muscat | Royal Tokaji | Tokaj-Hegyalja | Hungary | 2018

£54.95 Per Person | £37.95 Wine Pairing

Please inform your server of any allergies or dietary requirements. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

Allergens: (CR)-Crustaceans, (M)-Mussels, (M)-Mollusc, (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V)-Vegan