



Signature ~ Expedition

£70pp (Add Wine Pairing £55pp)

Amuse Bouche

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#### Prawns ~ Masala

Pink prawns, coconut, sesame, peanut  
(**Jacquart, Mosaique**, Brut, Reims, Champagne, France)

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Salmon ~ Mooli

Tandoori tikka, raita, pickle
(**Blank Canvas, Grüner Veltliner**, Marlborough, NZ)

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#### Lamb ~ Black Cumin

Tandoori chop, kachumber, yoghurt  
(**Ramon Bilbao, Tempranillo**, Limited Edition, Rioja, Spain)

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Chicken Tikka ~ Masala

Fenugreek, tomato, Kashmiri chilli
(**Château Ladignac**, Cru Bourgeois, Médoc, France)

or

Sea Bass ~ Alleppey

Pan-seared, curry leaf, coconut
(**Love by Léoube Rose**, Cote de Provence, France)

Served with Tadka Dal, Steamed Rice & Breads

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#### Chocolate ~ Orange

Maringue, chilli, doughnut  
(**Maury Grenat**, Mas Mudigliza, Languedoc, France)

or

#### Cassata ~ Mango

Cranberry, pistachio, caramelised rose  
(**Sauternes, Château Roumieu**, Bordeaux, France)

## Vegetarian ~ Expedition

£65pp (Add Wine Pairing £55pp)

### Amuse Bouche

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Aloo Tikki ~ Honey Yoghurt

Crispy potato cake, tamarind, mint chutney
(**Jacquart, Mosaique**, Rosé, Reims, Champagne, France)

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#### Dhokla ~ Apple

Gram flour cake, sesame, peanut  
(**Trimbach, Riesling**, Alsace, France)

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Morels ~ Gooseberry

Wild mushrooms, white turmeric, papad
(**Ktima Biblia Chora, Areti, Assyrtiko**, Kavala, Greece)

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#### Paneer ~ Parcel

Cottage cheese, vine tomatoes, ground spices  
(**MacMurray Vineyards, Pinot Noir**, California, USA)

or

#### Jackfruit ~ Kale

Dumpling, capsicum, cashew nut  
(**Humberto Canale, Malbec**, Estate, Patagonia, Argentina)

Served with Tadka Dal, Steamed Rice & Breads

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Chocolate ~ Orange

Maringue, chilli, doughnut
(**Maury Grenat**, Mas Mudigliza, Languedoc, France)

or

Bhappa Doi ~ Plum

Steamed yoghurt, murabba, tuile
(**Sauternes, Château Roumieu**, Bordeaux, France)

Hunter ~ Expedition

£60pp (Add Wine Pairing £55pp)

Amuse Bouche

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#### Partridge ~ Cauliflower

Samosa, chutney, pickle, crisp  
(**Jacquart, Mosaique**, Rosé, Reims, Champagne, France)

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Pheasant ~ Beetroot

Chutney, bhatti spice, vanilla pod
(**Hayes Valley, Chardonnay**, California, USA)

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#### Duck ~ Chettinad

Yoghurt rice, chlorophyll oil, wild berries  
(**Botromagno, Primitivo**, Puglia, Italy)

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Venison ~ Green Peppercorn

Slow cooked, fennel, yoghurt
(**Gigondas**, Domaine Brusset,
Le Grand Montmirail, Rhône, France)

Served with Tadka Dal, Steamed Rice & Breads

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#### Chocolate ~ Orange

Maringue, chilli, doughnut  
(**Maury Grenat**, Mas Mudigliza, Languedoc, France)

or

#### Cassata ~ Mango

Cranberry, pistachio, caramelised rose  
(**Sauternes, Château Roumieu**, Bordeaux, France)

### Last Order at 9:30pm

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.  
Our standard wine measure is 100ml per course and 50ml for dessert. Prices include VAT. A discretionary service charge of 12.5% applies.