



## Gin Garden Menu

£35 (1 – 5pm)



(select one)

### Classic G&T

London Dry, Indian Tonic

### Bahaar

Zesty Orange, Orange & Elderflower Tonic

### Bagiya

Lemon Drizzle, Grapefruit & Rosemary  
Tonic, Cucumber

### Sariska

London Dry, Sweet Vermouth, Sweet Basil,  
Lavender, Ginger, Activated Charcoal



## STARTER

(select one)

### Bedmi ~ Bhaji

Stuffed fried bread, potato, semolina

### Cauliflower ~ Textures

Samosa, pickle, chutney

### Prawns ~ Masala

Roscoff onion, coconut, sesame, peanut

### Quail Naan ~ Truffle

Masala scrambled egg, mince, oil

### Goat ~ Uthappam

Rice lentil pancake, curry leaf, coconut

Please speak to your server for allergens information. Standard measure of 25ml gin used.

Dishes may contain traces of allergens/nuts despite our persistent efforts.

Price includes VAT. A discretionary service charge of 15% applies.

## MAIN

(select one)

### Kamal Kakdi ~ Salan

Lotus root, peanut, sesame, mustard, seeds

### Truffle ~ Khichadi

Rice lentil kedgeree, wild mushroom, raita

### Sea Bass ~ Neelgiri

Pan-seared, jaggery, curry leaf

### Chicken Tikka ~ Masala

Tomato, fenugreek, Kashmiri chilli

### Venison ~ Green Peppercorn

Slow-cooked, fennel, yoghurt

### Served with Tadka Dal,

### Steamed Rice & Breads



(Add for £5)

## DESSERT

(select one)

### Chocolate ~ Peanut

Valrhona ganache, crumble, hazelnut

### Cassata ~ Rose

Cranberry, Jelly, pink peppercorns

### Sorbet ~ Granita

Mango & passionfruit, coconut, ginger beer