

## Easter Weekend Expeditions

### Easter ~ Signature

£80pp (Add Wine Pairing £55pp)

Guava Bellini / Jhoom

Amuse Bouche

Prawns ~ Masala

Roscoff onion, coconut, sesame, peanut  
(Gobillard, Tradition, Hautvillers, Champagne, France)

Lobster ~ Pollichathu

Brioche, Southern spices, oil  
(Trimbach, Riesling, Alsace, France)

Chicken ~ Chop

Charred, lentil salsa, mint basil  
(Sierra Cantabria, Tempranillo, Rioja Crianza, Rioja, Spain)

Nargisi ~ Kofta

Lamb mince, boiled egg, salli  
(Château Ladignac, Cru Bourgeois, Médoc, France)

Served with Kaali Dal, Steamed Rice & Breads

Easter ~ Chocolate Egg

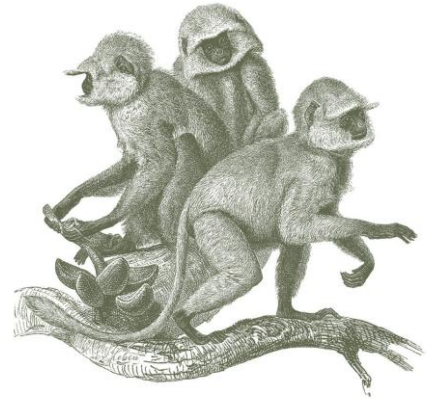
Meringue, orange, macaroon  
(Maury, Grenat, Mas Mudigliza, Languedoc, France)

or

Pineapple ~ Coconut

Sous vide, pink pepper, caramel  
(Sauternes, Chateau Roumieu, Bordeaux, France)

Petit Fours



### Easter ~ Vegetarian

£80pp (Add Wine Pairing £55pp)

Guava Bellini / Jhoom

Amuse Bouche

Aloo Tikki ~ Honey Yoghurt

Crispy potato cake, tamarind, mint chutney  
(Gobillard, Brut Rosé, Hautvillers, Champagne, France)

Jackfruit ~ Galavat

Cashew, rose petal, crisp  
(Russiz Superiore, Collio, Pinot Bianco, Marco Felluga, Italy)

Paneer ~ Broccoli

Sorrel, Timur, burnt garlic  
(Dourthe No 1, Sauvignon Blanc, Bordeaux, France)

Palak ~ Kofta

Spinach, tomato, fenugreek  
(Gavi, Cristina Ascheri, Cortese, Piemonte, Italy)

Served with Kaali Dal, Steamed Rice & Breads

Easter ~ Chocolate Egg

Meringue, orange, macaroon  
(Maury, Grenat, Mas Mudigliza, Languedoc, France)

or

Pineapple ~ Coconut

Sous vide, pink pepper, caramel  
(Sauternes, Chateau Roumieu, Bordeaux, France)

Petit Fours

Last Order: 9:30pm.

Available on 19 -20 April 2025

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 15% applies.