



## Tasting Menus

### Signature ~ Expedition

£80pp (Add Wine Pairing £55pp)

#### Amuse Bouche

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#### Prawns ~ Masala

Roscoff onion, coconut, sesame, peanut  
(**Jacquart**, Brut Mosaïque, Champagne, France)

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#### Salmon ~ Mooli

Tandoori, raita, radish pickle  
(**Trimbach**, *Riesling*, Alsace, France)

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#### Lamb ~ Black Cumin

Tandoori chop, kachumber salad, mustard  
(**Sierra Cantabria**, *Tempranillo*, Rioja Crianza, Rioja, Spain)

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#### Palate ~ Cleanser

Ginger beer granita, cumin, melon espuma

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#### Chicken Tikka ~ Masala

Tomato, fenugreek, Kashmiri chilli  
(**Château Ladignac**, Cru Bourgeois, Médoc, France)

or

#### Duck ~ Andhra

Pan-roasted breast, poppy seed, fennel  
(**Francis Coppola**, *Cab Sauv*, Diamond Collection, California)

Served with Kaali Dal, Steamed Rice & Breads

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#### Chocolate ~ Honeycomb

Micro sponge, soil, mousse  
(**Maury**, *Grenat*, **Mas Mudigliza**, Languedoc, France)

or

#### Shrikhand ~ Puranpoli

Mango, lentil, tuile, saffron yoghurt  
(**Sauternes**, **Chateau Roumieu**, Bordeaux, France)

### Vegetarian ~ Expedition

£80pp (Add Wine Pairing £55pp)

#### Amuse Bouche

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#### Aloo Tikki ~ Honey Yoghurt

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

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#### Cauliflower ~ Textures

Samosa, pickle, chutney  
(**Russiz Superiore**, Collio, *Pinot Bianco*, Marco Felluga, Italy)

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#### Morel ~ Broccoli

Wild mushroom, white turmeric, truffle  
(**Dourthe No 1**, *Sauvignon Blanc*, Bordeaux, France)

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#### Palate ~ Cleanser

Ginger beer granita, cumin, melon espuma

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#### Paneer ~ Palak

Cottage cheese, tomato, ground spices  
(**Gavi**, Cristina Ascheri, *Cortese*, Piemonte, Italy)

or

#### Bhindi ~ Do Pyaza

Crispy okra, onions, tomato  
(**Thelema**, *Chardonnay*, Stellenbosch, Western Cape, SA)

Served with Kaali Dal, Steamed Rice & Breads

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#### Coconut ~ Payasam

Melon, green cardamom, saffron  
(**Maury**, *Grenat*, **Mas Mudigliza**, Languedoc, France)

or

#### Mango Passionfruit ~ Sorbet

Lemon curd, chilli, orange zest  
(**Sauternes**, **Chateau Roumieu**, Bordeaux, France)

Last Order at 9:30pm

### Hunter's ~ Expedition

£80pp (Add Wine Pairing £55pp)

#### Amuse Bouche

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#### Partridge ~ Khasta

Pan-seared, berries chutney, fried onion  
(**Jacquart**, Signature Rosé, Champagne, France)

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#### Quail Naan ~ Truffle

Masala scrambled egg, garam masala, oil  
(**Ullar**, *Pinot Noir*, Gladstone, Wairarapa, New Zealand)

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#### Pheasant ~ Seekh Kebab

Mincemeat, mint chutney, onion pickle  
(**Humberto Canale**, *Malbec*, Estate, Patagonia, Argentina)

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#### Palate ~ Cleanser

Ginger beer granita, cumin, melon espuma

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#### Venison ~ Green Peppercorn

Slow-cooked, clarified butter, yoghurt  
(**Botromagno**, *Primitivo*, Puglia, Italy)

or

#### Guinea Fowl ~ Biryani

Boneless, basmati rice, fried onion, raita  
(**Château Ladignac**, Cru Bourgeois, Médoc, France)

Served with Kaali Dal, Steamed Rice & Breads

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#### Chocolate ~ Honeycomb

Micro sponge, soil, mousse  
(**Maury**, *Grenat*, **Mas Mudigliza**, Languedoc, France)

or

#### Cassata ~ Rose

Cranberry, pistachio, pink peppercorn  
(**Sauternes**, **Chateau Roumieu**, Bordeaux, France)

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts. Shots may be found in game dishes.  
Our standard wine measure is 100ml per course and 50ml for dessert. Prices include VAT. A discretionary service charge of 15% applies.