# TASTING MENU



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6 Courses £75 Wine pairing £65



Spiced chickpea chaat with sweetened yoghurt, wild berry & tamarind chutney, 2021 Kilikanoon, Mort's Block Dry Riesling. Clare Valley, Australia - 75ml



Char-grilled Scottish scallop, red pepper and sesame blend, creamy ginger sauce

Bollinger Special Cuvee, Ay, Champagne, France - 100ml



Smoked Malabar prawns marinated with fresh turmeric, coconut, curry leaves 2016 Tapanappa, "Tiers" 1.5M Chardonnay, Piccadilly Valley, South Australia-75ml



Char-grilled chicken chops with mustard oil, Rajasthani spices; chickpea raitha 2017 Domaine Chanson, "Les Verg." Pernand-Vergelesses 1er Cru, Pinot Noir, Burgundy, France-100ml



Sorbet



Somerset lamb chops, Kashmiri-chillies, Nagercoil clove

### Served with

Kadhai vegetables, Dal Makhani, Rice and Naan 2017 Klein Constantia "Anwilka" Shiraz/Cabernet Sauvignon, Stellenboch, South Africa - 125ml



Chocolate delight, almond brittle, caramel ice cream 1998 Taylor's Vintage Port, Quinta De Vargellas, Portugal – 50ml

# D A W A T M E N U

## 4 Courses £60

Kolkata beetroot chop, ginger, fennel & royal cumin seeds with kasundi mustard kadi sauce

Monkfish char grilled with mustard, turmeric, browned garlic, saffron, quinoa kichadi



Achari chicken-tikka, baby ginger, coriander & picking spices

Somerset lamb chops, Kashmiri-chillies, Nagercoil clove



Karaikudi Chicken, simmered with fennel, star anise, tomato and coriander

Jaipuri lamb curry simmered with onions, red chilli, bay leaf and cinnamon

Served with

Babay aubergine and potato with tomato, ground spices & nigella seeds

Yellow lentils tempered with garlic and cumin

Rice and naan



Baked cheesecake, raspberry couli, candied rice puff, sour yoghurt ice-cream