# TASTING MENU



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6 Courses £75 pp Wine pairing £65 pp



Spiced chickpea chaat with sweetened yoghurt, wild berry & tamarind chutney, 2022 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
2019 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 Maharani, 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

> A 12.5% discretionary service charge will be added to your bill. For any dietary requirements please speak to your waiter.

JAZZ MENU
4 Courses £65 pp
Wine pairing £45 pp
(5pm - 10pm)

## Lychee Bellini or Lychee Fizz mocktail



Grilled scallops with red pepper and sesame blend, coconut & curry leaves sauce 2022 Chanson, Domaine Chanson Vire-Clesse, Chardonnay, Burgundy, France - 75ml



Hyderabadi chicken chop with paprika, garlic, mustard oil; humus raita Lamb seekh kebab, green chilli, coriander, ginger, black olive crumb 2019 Tenuta di Arceno, Chianti Classico, Sangiovese, Tuscany, Italy - 75ml 

Tawa murgh, chicken tikka tossed with red onion, peppers, ground spices Bhuna gosht, tender lamb, dried lemon, shallots, ginger and garam masala

#### Served with

Cumin Pulao / Cheese Chilly Naan / Yellow Dal Tadka

Château La Croix Chantecaille, Grand Cru Classé, Merlot/Cabernet Franc, Saint-Emilion, Bordeaux, France - 125ml



Carrot fudge with cardamom & pistachio; coconut sorbet 2020 Petit Guiraud, Sauternes, Bordeaux, France - 50ml

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