

NON-VEGETARIAN - TASTING MENU -

Malai tikka

Chicken in coriander root and cream cheese marinade

Organic Sauvignon Blanc 2017 Chile

—

Batakh seek

Duck mince skewers, star anise, bell peppers

Pinot Noir “Le Versant” 2015 France

—

Keralan fish curry

Coastal spices, coconut milk, plain rice

Barbera “Le Croci” 2014 Italy

—

Lamb biryani

Raita

Albarino “Orballo” 2016 Spain

—

Butter chicken

Mini garlic naan

Cotes Du Rhone 2016 France

—

Gulab jamun

Cardamom syrup

Late Harvest Sauvignon Blanc Emiliana 2014 Chile

45 per person

75 per person - paired with wines

Minimum of 2 people for a tasting menu. The table has to order the same menu throughout.

Please speak to your server for allergen information.

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

Shots may be found in game dishes. All our wines are served in 125ml and dessert wine in 75ml.

Prices include VAT. A discretionary service charge of 12.5% will be added.