



Tasting Menu

Kofta Chole

Roasted sweet potato kofta with chick peas

The Wine-Farer Series, Chenin Blanc 75ml

Salmon Palak

Tandoor salmon, spinach tikki with red pepper chutney

VineMind, Riesling 75ml

Lamb

Tender smoky Kashmiri lamb cutlet, dressed mint & cucumber with yoghurt chutney

Castillo Clavijo, Rioja Reserva 75ml

Fenugreek King Prawn

Freshwater tandoori king prawns served with fenugreek

Domingo Martin, Albarino 75ml

Beef

Spider steak, aloo tikki with lucknowi sauce

"Passion has Red Lips" Shiraz / Cabernet, Some Young Punks 125ml

Beetroot Halva

Sweet beetroot with caramelized nuts & dreamy pistachio ice cream.

Vietti, Cascinetta Moscato d'Asti 50ml

6 Courses - £59 per person
Optional Wine Flight - £26 per person

This menu is designed to be enjoyed by the entire table. Minimum 2 guests.

If you have any special dietary requirements, please let us know at the time of booking.

Please ask staff for full allergens list. Allergic ingredients are present in our kitchen.

We cannot guarantee dishes are 100% free of allergenic ingredients.

If a particular fresh produce is unavailable on the day, a suitable alternative will be allocated

10% Discretionary service charge will apply.