

**The menus at Sindhu are inspired by Atul's love of traditional Indian cuisine, kept alight by his continuous research into ever-evolving regional dishes, combined with his dedication to using the finest British ingredients. The result is an innovative style of authentic modern Indian cuisine that is totally unique.**

**All this in a beautifully designed space with breathtaking views across the Thames: The transformation of the restaurant took inspiration from the rivers of India and their connection to culture and life. Set against the backdrop of its peaceful riverside location, the splashes of golden saffron across the plush furniture and vibrant canvases are blended with subtle muted tones to create a comfortable, welcoming space – the perfect setting for Atul's sophisticated cuisine.**

## TASTING MENU

### Tomato

Rasam Soup, Fennel Lentil Fritter, Onion Chutney

*Prosecco Atul Kochhar (Extra Dry) – 2016 Italy*



### Scallop

Pan Seared Scallop with Textures of Cauliflower, Curry Leaf Sand

*Gewurztraminer Reserve Jean Claude Gueth – Alsace 2015*



### Salmon

Smoked, Honey Pickle, Chilli Asparagus, Tamil Curry

*Sauvignon De Touraine, Domaine De Pierre- 2017 Loire*



### Granita

Pineapple & Star Anise Granita



### Duck

Manglorean Duck Tikka, Cabbage, Spiced Orange & Curry Jus

*Cooper Barrel- Pinot Noir Marlborough 2016*



### Lamb

Grilled Romney Marsh Lamb Chop, Rogan, Spinach

*Buitenverwachting Constantia, Cabernet Sauvignon/ Merlot- 2014*

OR

### Venison

Roe Deer Steak, Potato, Kheema Muttar, Chocolate Curry (Supp £10)

*Buitenverwachting Constantia, Cabernet Sauvignon/ Merlot- 2014*



### Rose & Banana

Rose Bhapa Doi, Caramelised Banana Tart, Chocolate Bombe

*Elysium, Quady Winery, California- 2016*

**£69 PER PERSON**

**£120 PER PERSON WITH PAIRING WINES**

*Paired wine servings are 100 ml, Dessert wine serving is 75ml.  
Tasting menu applies for the entire table and cannot be used in conjunction with the À la Carte*

## STARTERS

<b>Jal Tarang</b> Pan Seared Hand Dived Scallops with Textures of Cauliflower	<b>£17</b>
<b>Yerra Uthapam</b> Spiced Prawns Rice Pancake, Seaweed, Sambhar	<b>£16</b>
<b>Kargosh Ka Tikka</b> Spiced Rabbit Malai Tikka, Wild Berries Chutney, Carrot & Heritage Grains Salad	<b>£18</b>
<b>Venison Chop</b> Smoked Venison Chop with Mint and Spices, CousCous Salad, Mint Chutney	<b>£17</b>
<b>Bhatti Ka Tikka</b> Grilled Chicken Tikka with Coriander & Garlic, Tandoori Potato Salad	<b>£17</b>
<b>Mirchi Baigan Salan</b> Combination of Aubergine, Peppers with Onion – Peanut Chutney	<b>£12</b>
<b>Bhalla Papdi Chaat</b> Modern Classical Indian Street Food with Tamarind & Yoghurt	<b>£14</b>
<b>Tandoori Ratan (For One)</b> Platter of Basil Chicken Tikka, Seekh Kebab, Mustard & Honey Seabass, Tiger Prawns	<b>£16</b>

## SIDES **£8.50 EACH**

<b>Paneer Kobbari Koor</b> Indian Cottage Cheese Spiced
<b>Saag Makai</b> Spinach & Corn Masala
<b>Aubergine Masala</b> Aubergine with Onion, Tomato and Mustard seeds
<b>Chukander Kootu</b> Beetroot with Ginger Lentil & Coconut
<b>Achari Aloo</b> Potato with Pickling Spices
<b>Dal Makhni or Yellow Dal</b> Signature Black or Yellow Lentils

## MAIN DISHES

<b>Meen Kari</b> Sea bass, Pea Mash, Mussels, Chennai Curry	<b>£30</b>
<b>Kadhai Prawns</b> Grilled Prawns, Coriander Quinoa, Pickled Burnt Leeks, Kadhai Sauce	<b>£28</b>
<b>Tandoori Machhi Aur Kekda</b> Chargrilled Organic Salmon, Crab Croquette, Chilli Asparagus & Moilee Sauce	<b>£32</b>
<b>Konkani Haans</b> Grilled Duck Supreme, Smoked Cabbage, Spiced Orange & Curry Jus	<b>£26</b>
<b>Hydrabadi Adraki Gosht</b> Traditional Lamb Curry with aromatic spices	<b>£25</b>
<b>Erachi Roast</b> Lamb Chops, Spinach, Rogan Jus	<b>£28</b>
<b>Murg Tikka Masala</b> Smoked Chicken in Creamy Onion, Tomato and Fenugreek Sauce	<b>£24</b>
<b>Hiran Kali Mirch Bhuna Gosht</b> Roe Deer Steak, Potato & Kheema Mutter, Chilli-Chocolate Gravy	<b>£28</b>
<b>Dum Biryani</b> Spiced Basmati Rice with Choice of Lamb or Chicken with Onion Pachadi Raita	<b>£26</b>
<b>Haveli Kofta</b> Cottage Cheese Dumplings, Bean Casserole	<b>£20</b>

## BREADS AND RICE **£4.50 EACH**

<b>Rice</b> - Steamed Basmati Rice or Cumin Pulao
<b>Whole Wheat Bread</b> - Roti/Mint Paratha
<b>Naan</b> - Plain /Butter /Garlic
<b>Kulcha</b> - Cheese & Coriander /Peshwari
<b>Onion Raita</b>
<b>Bread Basket</b> – Roti, Garlic Naan & Peshwari Naan ( <b>£10</b> )

DISHES ARE SUBJECT TO AVAILABILITY.  
PLEASE ALERT OUR STAFF OF ANY FOOD ALLERGIES OR INTOLERANCES BEFORE YOU ORDER YOUR FOOD AND DRINKS.  
ALL PRICES ARE INCLUSIVE OF VAT AND A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.