

5 COURSE 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
Sauvignon De Touraine, Domaine De Pierre- 2017 Loire

OR

Salmon

Smoked, Honey Pickle, Chilli Asparagus, Tamil Curry (Supp £5)
Sauvignon De Touraine, Domaine De Pierre- 2017 Loire



Granita

Pineapple & Star Anise Granita



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- 2015

£49 PER PERSON

£89 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*