



first course

potato sphere chaat, white pea mash
kashmiri morels, walnut powder, parmesan papad
pomelo, kundru, amla confit, cashew
beet and peanut butter vadai, goat cheese pachadi
mathri trio: smoked aubergine bharta; duck khurchan; methi murgh

mid course

soy keema, quail egg, lime leaf butter pao
dal moradabadi, cauliflower chur chur
phulka: pulled jackfruit *or* chili pork
langoustines, french beans, moilee
millet khichdi, beef laal maas, parmesan yoghurt
meetha achar ribs, sundried mango, onion seeds

main

paper roast dosa, mushrooms, water chestnuts
winter vegetables, sarson ka saag, fenugreek tart
baked sea bass, patrani butter, berry pulao
seared scallops, rava prawns, malvani dried shrimp rice
chicken kofta, punjabi kadhi, onion pakora
wagyu, foie gras tikka, aloo methi cheela (**supplement £6**)
ghee roast lamb, roomali roti pancakes (*vegetarian option with rajasthani chakki*)

accompaniment

black dairy dal and naan (or gluten free roti)
green pea and quinoa pulao, with wasabi cucumber raita
choice of kulcha: wild mushroom; paneer makhni; butter chicken; smoked bacon; black pudding

dessert

makhan malai, saffron milk, rose petal jaggery brittle, almonds
doda barfi treacle tart, vanilla bean ice cream
meethe chawal, sweet rice, almond milk, barberries
mishti doi cannoli, sweet amaranth
haji ali inspired sitaphal cream

three course £55 | four course £65

choice of three or four courses and one accompaniment

additional course £10 | additional accompaniment £6

*Please inform us of any allergies or dietary restrictions. All prices are inclusive of VAT.
A discretionary service charge of 12.5% will be added to your bill.*