

BHUNA RATTAN

Hand dived scallops, pan-fried with 'gun powder', coconut milk and lime 'foam',  
crispy black tiger prawn, Dorset crab 'Khandawi',

KALA AUR MALAI MURG / MURGHABI CHAAT

'Goosnargh' chicken marinated in black spices and masala cheese/ Crispy duck with 'chat' masala

TANDOORI MACHLI

Tandoori Kingfish, marinated in ginger & chillies, 'upma'-Indian cous-cous,  
in a champagne and cardamom sauce

KHUMBI TAMATRI KHICHIDI

Spiced wild mushroom rice, mini papadum & tomato 'makhni' ice cream

KOH-E-ROGANJOSH

A classic Kashmiri dish cooked with diced 'Herdwick' lamb in a rich onion & tomato sauce, saffron rice

RESHMI MITHAI

Pinekernal, cashew & pistachio brittle with silky chocolate mousse, masala tea ice cream

£ 42.00 exc. Wine

£ 71.00 inc. Wine

Glass of Champagne G.H Mumm, "Cordon Rouge", Brut NV, Reims, France

Glass of Yalumba 'Y Series' Viognier 2007, South Australia, Australia

Glass of Chateau Kefraya "La Rosée du Chateau" 2007 Bekaa Valley, Lebanon

Glass of Yalumba Bush Vine Grenache 2007, Barossa, Australia

Glass of Poggio Ai Ginepri DOC 2007, Argentiera, Toscana, Italy

Glass of Mas Mudigliza Maury 2006, Dimitri Glipa & Muriel Samson, France

Chef-Patron

Sanjay Dwivedi

Vegetarian and Seafood Tasting Menu available upon request