



## JUGALBANDI MENU / TASTING MENU

AVAILABLE FOR THE WHOLE TABLE ONLY

6 courses

### BHUNA RATTAN

*Hand dived Scottish scallops, pan-fried with 'gun powder', semolina & chilli crusted, coconut milk and lime 'foam'*

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### MURG SIGAAR SOOCHI

*Smoked chicken roll, served with smoked sweet-chilly chutney*

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### TALI MACHLI

*Pan-fried 'Icelandic' cod, steeped in ginger & chillies, crushed Jerusalem artichokes, Champagne and cardamom sauce*

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### MAKI AUR SAUNF KI KHICHIDI

*Sweet corn & fresh fennel rice, garnished with dill raita*

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### ACHARI GOSHT

*'Herdwick' Tandoori lamb rump, basmati rice cake, pickling sauce*

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### KHAJOOR KA PAKWAAN

*Date infused pudding, apple & cinnamon sauce, coconut ice cream*

£47.00 exc. Wine

£76.00 inc. Wine

Glass of Champagne G.H Mumm, "Cordon Rouge", Brut NV, Reims, France  
Glass of Yalumba 'Y Series' Viognier 2009, South Australia, Australia  
Glass of Terre Cerase "Rocca dei Leoni" IGT 2008 Villa Matilde, Campania, Italy  
Glass of Joven DO 2009 Martín Berdugo, Ribera Del Duero, Spain  
Glass of Merlot 2007 Martin Meinert, Devon Valley, South Africa  
Glass of Tokaji Furmint Late Harvest 2009 Disznókö, Hungary

Vegetarian and Seafood Menu available upon request