

# TASTING MENU £65

(Choose one from each course and add Wine pairing £42)

## SAMOSA PAPDI CHAAT

Punjabi Vegetable Samosa, Wheat Crisp, Sev, Mint Chutney

## KOLIWADA SQUID

Brixham Battered Squid, Chilli, Garlic, Carom Seeds  
*Laurent-Perrier 'La Curvée' Brut, Tours-Sur-Marne, France*

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## MASALA DOSA WITH CHUTNEY

Lentil and Rice Pancakes Filled with Aloo Masala

## DUCK DOSA WITH CHUTNEY

Lentil and Rice Pancakes Filled With Duck Chettinad  
*Viognier, Domaine de la Belle Etoile, Côtes de Gascogne, France*

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## PANEER TIKKA MUSHROOM

Cottage Cheese, Seasonal Mushroom, Pickle

## RECHEADO FISH TIKKA

Stone Bass, Goan Spices, Fried Onion, Chilli Paste  
*Gewurztraminer Estate Reserve, Morande, Valle del Maipo, Chile*

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## CHILGOZA MALAI BROCCOLI

Charred Broccoli, Tomato Dust, Cheese

## ACHARI LAMB CHOP

Cornwall Lamb, Pickling Spices, Pickled Onion  
*Malbec 'Hunuc', Domaine Bousquet, Mendoza, Argentina*

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## PANEER BUTTER MASALA

Cottage Cheese, Peppers, Tomatoes, Fenugreek

## CHICKEN TIKKA MAKHANI

Charred Chicken, Fenugreek, Creamy Tomato Sauce  
*Primitivo, Trastullo, Puglia, Italy*

(Served with Dabba Dal, Gobhi Mutter, Pulao Rice and Bread Basket)


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## JALEBI CHEESECAKE

Saffron Caviar, Gram Flour, Malai

## ANJEER BROWNIE

Nougat, Vanilla Ice Cream  
*LBV Churchill's Port, Portugal*

Please speak to your server for allergens information.  Vegetarian.  
Dishes may contain traces of allergens / nuts despite our persistent efforts.  
Prices include VAT. A discretionary service charge of 12.5% will be added to your bill.  
Wine measures are 90 ml per course and 50 ml for desserts.