

Tasting Menu

£40

£65 including wine

Taste of Cloud

Crispy fried potatoes & sweet potatoes tossed with tamarind & mint chutney drizzling with sweet yogurt and ripe banana.

Louis Dornier Champagne, France

Taste of Sky

Tandoori grilled chicken thigh tikka coated with fenugreek leaf, green herb leaf, and spiced crushed, served with fragrant smoked ginger, red peppers and sprouted lentil.

Kleine Zalze Cellar Selection Chenin Blanc

Taste of Seas

Charcoal grilled Atlantic scallop glaze in a mix pepper, & creamy cheese with puy lentil and green apple chutney.

Vidal sauvignon blanc Marlborough, New Zealand

Sorbet of the day

Taste of Land

Rump of Yorkshire lamb, masala made with lamb mince, spinach and baby carrots, Rajasthani Lal maans, wilted spinach puree and baby carrot.

Peregrine Pinot Noir central Otago, New Zealand

Sides

Jeera aloo

Tadka Dal

Naan and rice

Taste of Sweet

Garam masala infused chocolate mousse, chocolate soil and gulab jamun.

Muscato de Beaumes-de-Venise, Cave des Vignerons, France