



TASTING MENU PAIRED WINES

Prestigious Wines

2019 Riesling Kabinett, Erben Thanish
Dr. H. Thanisch, Mosel, Germany



2021 Traminac, Dvanajščak – Kozol,
Međimurje, Croatia



2018 Gewürztraminer
Jean Claude Gueth, Alsace, France



2013 Barbera d’Asti “Monte Colombo”, Marchese di
Gresy, Piedmont, Italy



2016 Gevrey-Chambertin
Pierre Bourée Fils, Burgundy, France



2018 Muscat de Frontignan “Vin de Constance”
Constantia, South Africa

£99 Per Person

Captivating Wines

2021 Light Muškat Žuti, Dvanajščak – Kozol,
Međimurje, Croatia



2021 Viognier, Ktima Gerovassiliou,
Epanomi, Greece



2018 Gewürztraminer
Jean Claude Gueth, Alsace, France



NV Negroamaro & Primitivo, San Marzano
Collezione Cinquanta, Puglia, Italy



2019 Pinot Noir Elephant Hill,
Central Otago, New Zealand



2016 Château Laville Sauternes, France

£69 Per Person

Wine Measures: 100 ML, Dessert Measures: 70 ML



TASTING MENU

Street Snack



Italian Summer Truffle Shorba



Porlock Bay Oyster and Cured Sea-Bream Chaat



Baked Malabar “Hand Dived” Scottish Scallop, Crispy Bread Podi



Tawa Masala Wild Halibut, Portsmouth Clam Moilee



Fruit Soda



Tandoori Muntjac, Garlic Yoghurt, Chilli Chutney



Baby Poussin Tikka Masala



Rasmalai



Petit Fours

£123 Per Person

This menu is offered for the entire table only
Last order by 1:00pm for Lunch and 9:00pm for dinner

Wine pairing options are available on the last page
Please ask for one of our Sommeliers for recommendations

APPETISERS

<i>Tandoori Ratan</i> Chicken Tikka, Kasundi King Prawn, Lamb Seekh Kebab	25
<i>Baked Malabar Scallop</i> Hand Dived Scottish Scallops Baked on Shell, Coconut Curry, Malabar Parantha	28
<i>Macchi Ceviche Chaat</i> Cured Sea-Bream, Porlock Bay Oyster, Aam-Panna Tiger Milk, Avocado Purée	19
<i>Essex Farm Chicken Momo</i> Chicken Dumpling, Italian Summer Truffle Shorba, Slow Roasted Chestnut Crumble (Vegetarian Option Available)	21
<i>Hiran Boti Kebab</i> Curry and Coriander Flavoured Morsels of Muntjac, Garlic Yoghurt, Chilli Chutney	24
<i>Celeriac Bhatti Kebab</i> Moringa Marinated Celeriac, Cooked over Embers, Celeriac Malai, Moringa Oil	17
<i>Paneer Galouti Kebab</i> Goat’s Milk Paneer Tikka, Beetroot & Lime Murabba, Bhakri, Walnut	18
<i>Samosa Ragda Tartlet</i> Crushed Warm Potato on Carom Seed Tartlet	17

SIDES

<i>Palak Paneer</i> Cottage Cheese Cooked with Spiced Spinach	12
<i>Bhindi, Torai Aur Tamatar Kut</i> Okra, Courgette and Tomato Stir Fry	12
<i>Podi Aloo</i> Organic Potatoes with Spiced Podi	10
<i>Dal Makhani</i> Benares Signature Black Lentils	12
<i>Dal Tadka</i> Cumin Tempered Yellow Lentils	10

MAIN DISHES

<i>Lucknowi Style Scottish Lobster Yakhni Pulao</i> Basmati Rice and Scottish Lobster Cooked in Aromatic Stock, Dill and Pink Pepper Corn Raita Onion Salad	59
<i>Tandoori Chaapein Aur Saag Aloo</i> Smoked Chilli Marinated Tandoori Lamb Cutlets, Aloo Tikki, Spiced Spinach Purée (Chef Recommends with Pickle Anchovie)	45
<i>Meen Dakshini</i> Tawa Masala Wild Halibut, Portsmouth Clam Moilee, Curry Leaf Rogan	39
<i>Chooza Tikka Masala</i> Tandoori Spiced Poussin, San Marzano and Fenugreek Gravy	37
<i>Batak Curry</i> Pan Roasted Gressingham Duck Fillet , Puy Lentils and Leg Masala, Summer Vegetables	39
<i>Phali Aur Anjeer Kofta Korma</i> English Broad Beans and Fresh Figs Dumplings in Silky Broad Beans Juice and Cashew Nut Korma	32

BREADS AND RICE

<i>Kulcha</i> Vegetable / Chilli and Cheese /Peshawari	8
<i>Roti</i> Plain /Butter	6
<i>Parantha</i> Whole Wheat	6
<i>Naan</i> Plain / Buttered / Garlic and Coriander	6
<i>Pulao</i> Aromatic Spiced Rice	7
<i>Charwal</i> Steamed Rice	6

Executive Chef: Sameer Taneja & Head Pastry Chef: Elroy Pereira
Assistant General Managers: Mukesh Pandey & Jeepson Lopes

Minimum Spend £40 Per Person

Food Allergies and Intolerances:
Whilst we have strict controls in place to reduce risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.
Before ordering, please speak to our staff about your requirements.

Dishes are subject to availability.
All prices are inclusive of VAT. A discretionary Service Charge of 13.5% will be added to your Bill.