



## TASTING MENUS

### BROOK ~ SIGNATURE £75pp (Add Wine Pairing £55pp)



#### AMUSE BOUCHE



#### WILD ~ PRAWN

Wild mustard, honey, chickpeas, curry leaf

(Gobillard, Tradition, Hautvillers, Champagne, France)



#### DUCK ~ SEEKH KEBAB

Mix sprout, kumquat pickle, peanut thecha

(Humberto Canale, *Malbec*, Patagonia, Argentina)



#### GOAT ~ SHAMI KEBAB

Bakharkhani, roasted plum, black cardamom

(Urlar, *Pinot Noir*, Gladstone, New Zealand)



#### LAMB ~ BARBAT

Burnt spices, boneless, garlic

(Puente de Salceda, Reserva, *Tempranillo*, Rioja, Spain)

or

#### BUTTER ~ CHICKEN

Vine tomato, Kashmiri chilli, yogurt

(Varvaglione, *Primitivo*, Puglia, Italy)

SERVED WITH KAALI DAL, STEAMED RICE &  
BREADS



#### CHOCOLATE ~ HAZELNUT

Lemon curd, meringue, zest

(Maury, Grenat, Mudigliza, Languedoc, France)

or

#### PINEAPPLE ~ COCONUT

Coconut, jaggery, chutney

(Sauternes, Château Roumieu, Bordeaux, France)



#### PETIT FOURS

### MEADOW ~ VEGETARIAN £70pp (Add Wine Pairing £55pp)



#### AMUSE BOUCHE



#### HISPI ~ CABBAGE

Sesame, garlic, pomegranate

(Gobillard, Tradition, Hautvillers, Champagne, France)



#### PANEER TIKKA ~ KHAKRA MASALA

Timur chilli, burnt tomato, garlic

(Touraine, *Sauvignon Blanc*, Lionel Gosseaume, France)



#### JACKFRUIT ~ KEBAB

Gooseberry, walnut pachadi, salli

(Colterenzio, *Pinot Grigio*, Alto Adige, Italy)



#### AMRITSARI ~ CHHOLE KULCHA

Pickle, chickpeas, stuffed bread

(Gavi di Gavi, La Minaia, *Cortese*, Piemonte, Italy)

or

#### ANJEER KOFTA ~ KORMA

Fig, fried onion, cashew, mace

(Love by Léoube, Rosé, Cote de Provence, France)

SERVED WITH KAALI DAL, STEAMED RICE &  
BREADS



#### PHIRNI ~ RASPBERRY

Clarified butter, rice, sorbet

(Sauternes, Château Roumieu, Bordeaux, France)

or

#### PINEAPPLE ~ COCONUT

Coconut, jaggery, chutney

(Sauternes, Château Roumieu, Bordeaux, France)



#### PETIT FOURS

Last Order at 9:45pm

Please speak to your server for allergens information.

Dishes may contain traces of allergens/nuts despite our persistent efforts. Shots may be found in game dishes.

Our standard wine measure is 100ml per course and 50ml for dessert.

Prices include VAT. A discretionary service charge of 15% applies.