



Gourmand Menu – 13th September 2025

(One sitting starting 12:30pm, £130pp with wine, £95pp ex-wine)

Amuse Bouche

Devon crab and fresh coconut milk
Fruit chaat, black salt
Lobster salad
Venison vada pao

Wines to Match

Undurruga, sparkling rosé,
Vale de Leyda, Chile

Course 1. Crustacean

Seared Scallop, stir fried cauliflower rice, fish shui
mai, chilli bok choy

Pennautier, Viognier,
Languedoc, France

Course 2. Fish

Seared spice crusted tuna; green pea upma,
Malabar coconut mussel curry

Les Peyrautins, Pinot Noir,
France

Palate Cleanser - sorbet

Green mango, strawberry and basil

Course 3. Duck

Grilled breast with a spicy orange marinade; anise
jus; roast leg spring roll; balsamic dressing

Bacca Nera, Negroamaro
Primitivo, Italy

Course 4. Lamb

Tandoori Welsh cutlet, methi aloo, mint n smoked
aubergine chutney and Sheermal (flat bread)

Are you Game, Shiraz,
Australia

Course 5. Quail

Chettinad biryani, mirchi salan, pomegranate raita

Cape Coral Rosé,
Mourvèdre, S.A.

Course 6. Chikoo

Sapodilla trifle, saffron custard, rose cake, rabardi

Petit Fours