

## Gourmand multi-course wine matched lunch

Saturday 7<sup>th</sup> March 12:30pm - 3:30pm. Tickets £135 with wine, £95 Ex-wine (plus optional 12.5% service charge)

This isn't Indian food as you know it – it's a multi-course, wine-matched feast designed to surprise, delight, and completely change the way you think about Indian cuisine.

A unique experience for all foodies.

Seats are limited for this exclusive event.

**Please call to book your slot.**



**The menu below was used for the December 2025 lunch and may be modified slightly for March 2026.**



### Gourmand Menu – 18<sup>th</sup> December 2025

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

#### Amuse Bouche

(Our take on some traditional British dishes)

- Jellied crab
- Fish n chip and a pea
- Lobster cocktail
- Steak n ale pie
- Scotch egg

#### Wines to Match

Undurraga, sparkling rosé,  
Vale de Leyda, Chile

#### Course 1. Crustacean

Seared Scallop, sweet corn puree, cauliflower

Pennautier, Viognier,  
Languedoc, France

Fish Shui Mai, chilli bok choi

Les Peyraudins, Pinot Noir,  
France

#### Course 2. Fish

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

Palate Cleanser - sorbet  
Indian blackberry, blueberry and black salt

Bacca Nera, Negroamaro  
Primitivo, Italy

#### Course 3. Duck

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

Are you Game, Shiraz,  
Australia

#### Course 4. Lamb

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

Cape Coral Rosé,  
Mourvèdre, S.A.

#### Course 5. Guinea Fowl

Chettinad biryani, mirchi salan, pomegranate raita

#### Course 6. Guava

Trifle, spiced custard, rose cake, rabardi

Prices inclusive of vat and exclusive of 12.5% optional service charge