

Gourmand multi-course wine matched lunch

Saturday 7th 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.



Gourmand Menu – 7th March 2026

(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

Fish Shui Mai, chilli bok choy

Pennautier, Viognier,
Languedoc, France

Course 2. Fish

Seared spice crusted tuna; peanut Poha, Konkan
coconut mussel curry

Les Peyrautins, Pinot Noir,
France

Palate Cleanser - sorbet

Rose and Lime Sorbet

Course 3. Duck

Grilled breast with a spicy orange marinade;
Chettinad jus; roast leg, tamarind and onion
samosa; balsamic dressing

Bacca Nera, Negroamaro
Primitivo, Italy

Course 4. Lamb

Tandoori Welsh lamb cutlet, methi aloo, mint n
smoked aubergine chutney and Sheermal

Are you Game, Shiraz,
Australia

Course 5. Guinea Fowl

Chettinad biryani, mirchi salan, pomegranate raita

Cape Coral Rosé,
Mourvèdre, S.A.

Course 6. Guava

Trifle, spiced custard, rose cake, rabardi

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