

## Gourmand multi-course wine matched lunch

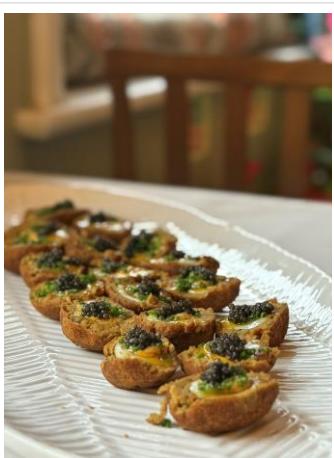
Saturday 7<sup>th</sup> March 12:30pm - 3:30pm. Tickets £135 with wine, £95 Ex-wine (plus optional 12.5% service charge)

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.**



	<b>Gourmand Menu – 7<sup>th</sup> March 2026</b>	
(One sitting starting 12:30pm, £130pp with wine, £95pp ex-wine)		
<b>Amuse Bouche</b> (Our take on some traditional British dishes)	<b>Wines to Match</b>	
Jellied crab	Undurraga, sparkling rosé, Vale de Leyda, Chile	-----
Fish n chip and a pea		
Lobster cocktail		
Steak n ale pie		
Scotch egg		
<b>Course 1. Crustacean</b>		
Seared Scallop, sweet corn puree, cauliflower	Pennautier, Viognier, Languedoc, France	-----
Fish Shui Mai, chilli bok choi		
<b>Course 2. Fish</b>		
Seared spice crusted tuna; peanut Poha, Konkan coconut mussel curry	Les Peyratins, Pinot Noir, France	-----
<b>Palate Cleanser - sorbet</b>		
Rose and Lime Sorbet		
<b>Course 3. Duck</b>		
Grilled breast with a spicy orange marinade; Chettinad jus; roast leg, tamarind and onion samosa; balsamic dressing	Bacca Nera, Negroamaro Primitivo, Italy	-----
<b>Course 4. Lamb</b>		
Tandoori Welsh lamb cutlet, methi aloo, mint n smoked aubergine chutney and Sheermal	Are you Game, Shiraz, Australia	-----
<b>Course 5. Guinea Fowl</b>		
Chettinad biryani, mirchi salan, pomegranate raita	Cape Coral Rosé, Mourvèdre, S.A.	-----
<b>Course 6. Guava</b>		
Trifle, spiced custard, rose cake, rabardi		

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

