

Gourmand multi-course wine matched lunch

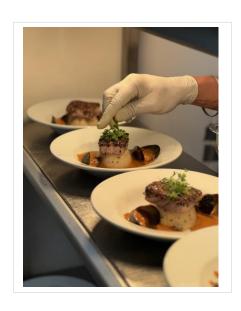
Thursday 18th December 12:30pm - 3:30pm. Tickets £135 with wine, £95 Ex-wine

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 as a Christmas gift!

Seats are limited for this exclusive event.

Call us to book your slot.





Gourmand Menu - 18th December 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

Course 1. Crustacean

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

Course 2. Fish

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

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

Course 4. Lamb

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

Course 5. Quail

Chettinad biryani, mirchi salan, pomegranate raita

Course 6. Chikoo

Sapodilla trifle, saffron custard, rose cake, rabardi

Petit Fours

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

Wines to Match

Undurraga, sparkling rosé, Vale de Leyda, Chile

Pennautier, Viognier, Languedoc, France

Les Peyrautins, Pinot Noir, France

Bacca Nera, Negroamaro Primitivo, Italy

Are you Game, Shiraz, Australia

Cape Coral Rosé, Mourvèdre, S.A.



