



THE MAHAL 7 COURSE TASTING MENU
£65 PER PERSON

WINE PAIRING
£50 PER PERSON

Gup Shup
Amuse-bouche
Sparkling Wine

Parsnip & Apple [Ⓞ]

Curried parsnip broth, Granny Smith, truffle & honey paratha
Gruber Rösschitz - Grüner Veltliner - Organic Wine - 2019 - Austria

Jal Trang [Ⓞ]

Scallop, tomato pachadi, lemon celeriac slaw
Georges Michel - Sauvignon Blanc - 2021 - New Zealand

Tandoori Game [Ⓞ]

Tamarind glazed wood pigeon, puffed rice, sweet potato poriyal
Penley Mythology Atlas - Shiraz - 2018 - Australia

Paan masala sorbet

Cardamom macerated cranberries

Lemon Sole

Poached lemon sole, brown shrimp khichdi, Malabari sauce, coconut crisp
Pedroncelli - Dry Creek Valley - Chardonnay - 2018 - USA

Herefordshire Beef or Venison [Ⓞ]

Dry aged beef/venison fillet, cavolo nero, spiced potato terrine, masala jus
Carla Chiaro - Malbec Reserve - 2015 - Argentina

Chocolate & Mint

Belgian dark chocolate mousse, gold chocolate mirror glaze, mint ice cream
Château Haut - Mayne - Sauternes - 2018 - France

Cotswold Cheese Selection [Ⓞ][Ⓞ] £12

Cotswold Brie, Oxford Blue, Cerney Ash, Worcester Hop
Fresh honeycomb, grapes, celery, chutney & artisan crackers

Last orders 21:00. Paired wine servings are 100ml, dessert wine serving is 50ml.

The Tasting Menu applies for the entire table. Pre booking required.

If you have a special dietary requirement or a particular allergy, please inform our team.

[Ⓞ] Contains Dairy [Ⓞ] Contains Gluten [Ⓞ] Contains Nuts