



THE MAHAL 7 COURSE TASTING MENU  
£65 PER PERSON

WINE PAIRING  
£45 PER PERSON

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**GUP SHUP**

Amuse-bouche  
Sparkling Wine

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**WYE VALLEY ASPARAGUS & HARIYALI PANEER (D)**

Charred asparagus, sweet basil marinated paneer, coriander chutney, cheese crumb  
*Gruber Rösschitz - Grüner Veltliner - Organic Wine - 2020 - Austria*

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**JAL TRANG (D)**

Achari king scallop, crushed avocado, pickled radish, charcoal crisp.  
*Georges Michel - Sauvignon Blanc - 2021- New Zealand*

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**BARBARY DUCK (D)**

Tandoor roasted duck breast, spring onion pakora, pineapple murabba.  
*Manoir du Carra - Beaujolais Villages - 2019 - France*

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**KHATTA MEETHA**

Khatta tamarind sorbet, meetha melon

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**SKREI COD FISH TIKKA (D)(N)**

Skrei cod, almonds, cashew nuts & white onion gravy, charred asparagus.  
*Roland Grangier - Viognier Chante Louve - 2020 - France*

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**HEREFORDSHIRE BEEF COOKED TWO WAYS (D)**

Fillet, beef keema, jersey royal potatoes, purple sprouting broccoli, masala jus.  
*Carla Chiaro - Malbec Reserve - 2018 - Argentina*

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**ALPHONSO MANGO & ENGLISH RHUBARB (D)(G)**

Mango kulfi, spiced poached rhubarb, mojito sorbet, sesame tuile.  
*Château Haut - Mayne - Sauternes - 2015 - France*

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**COTSWOLD CHEESE SELECTION (G)(D) £12**

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

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Last orders 21:00. Paired wine servings are 75ml, dessert wine serving is 50ml.

Tasting menu applies for the entire table. Pre booking required.

We make just about everything in our kitchen. If you have a special dietary requirement or a particular allergy, please just let one of our team know.

(D) Contains Dairy (G) Contains Gluten (N) Contains Nuts