



THE MAHAL 7 COURSE TASTING MENU
£65 PER PERSON

WINE PAIRING
ADDITIONAL £45 PER PERSON

GUP SHUP

Amuse bouche
Sparkling Wine

Samosa chaat (D)

Vegetable parcel, curried white peas, tamarind, pomegranate.

Gruber Rössitz - Grüner Veltliner - Organic Wine - 2019 - Austria

Atlantic soft shell crab

Crispy soft shell crab, tomato achar, paan gel.

Georges Michel - Sauvignon Blanc - 2019 - New Zealand

Hiron sheek kebab

Forest of dean venison mince, bell pepper, rosemary, beetroot coulis.

Saint Vincent - Merlot Reserve - 2018 - France

Khatta meetha

Pineapple gazpachio fruit compote and mint granite.

Meen moilee

Sous vide seabass, mini rice hoppers, coconut snow, classic moilee bisque.

Penley Heritage - Chardonnay - 2018 - Australia

Herefordshire beef

28 days matured beef fillet, gunpowder potatoes, sprouting broccoli, masala jus.

Carla Chiaro - Malbec Reserve - 2015 - Argentina

Alphonso mango & English rhubarb

Mango kulfi, spiced poached rhubarb, mojito sorbet, sesame tuile.

Château Haut - Mayne - Sauternes - 2018 - France

COTSWOLD CHEESE SELECTION (D) (G) + £12 SUPPLEMENT

Cotswold Brie, Oxford Blue, Cerney Ash, Worcester Hop

Fresh honeycomb, grapes, celery, chutney & artisan crackers

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