



MAHAL 7-COURSE TASTING MENU
£65 PER PERSON.

WINE PAIRING IS AN ADDITIONAL COST OF £45pp.

GUP SHUP

Amuse bouche
Sparkling Wine

SAMOSA CHAAT (G) (D)

Vegetable parcels of curried white peas, a trio of Indian sauce, pomegranate
Gruber Roschitz - Grüner Veltliner - Organic wine -2021 - Austria

HAND DIVINE SCALLOPS

Scallop, Tomato pat Chadi, ginger and lemongrass foam, charcoal sago pearls.
Georges Michel -Sauvignon Blanc -2021 - New Zealand

BANJARA CHICKEN (D)

Cornfed chicken, Spring onion relish, sago crisp, dehydrated Indian dust
Govone Barbera d'Asti - 2020 - Italy

KHATTA MEETHA

Tamarind sorbet, macerated fruits

SALMON EN PAPILOTE

Wild Alaska salmon, Anglo Indian Goan sauce, sliced truffles, red vein
Monte Pio - Albarino - 2020 - Spain

WELSH LAMB

Rosemary infused lamb cannon, braised kale, pea cream, Chettinad jus.
Penley Mythology Atlas - Shiraz - 2017 - Australia

RASMALAI KULFI (D) (G)

with rose sorbet, saffron, and fruit gel
Robert Roth - Gewürztraminer - VT - 2018 - France

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

Cotswold brie, Oxford blue, Cerney ash, Worcester hop
Fresh honeycomb, grapes, celery, chutney and 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.