



## THE MAHAL 7 COURSE TASTING MENU

£65 PER PERSON

### WINE PAIRING

ADDITIONAL £45 PER PERSON

NON-ALCOHOLIC PAIRING £30 PER PERSON



#### GUP SHUP

Amuse-bouche  
Sparkling Wine

#### SUBZI BRIE TIKKI (D)

Spiced seasonal vegetable cake, Somerset brie, fruit salsa, micro herbs.  
Werner Riesling Classic Dry, Germany 2020

#### HARIALI KING PRAWN (D)

Tandoori king prawn, mint, chili, yoghurt, coriander, kachumber salad.  
Penley Heritage Genevieve Chardonnay, Australia 2021

#### BANJARA CHICKEN (D)

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

#### KHATTA MEETHA

Khatta tamarind sorbet, Pineapple gazpachio

#### FISH MOILIE

Grilled hake, classic fish moilie sauce.  
Roland Grangier Viognier Chante Louve France 2020

#### DUCK MAGRET (D)

Breast of Moulard, spring onion pakura, pineapple relish, masala bisque.  
Carla Chiaro Malbec Reserve, Argentina 2018

or

#### HEREFORDSHIRE BEEF FILLET

Dry aged beef fillet, gunpowder potatoes, sprouting broccoli, masala jus  
Carla Chiaro Malbec Reserve, Argentina 2018

#### RHUBARB PANNA COTTA (D)

Poached rhubarb, rhubarb panna cotta, orange gel, mint sorbet.  
Château Haut - Mayne - Sauternes - 2018 - France



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

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

If you have a special dietary requirement or a particular allergy,  
please let one of our team know.

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