



THE MAHAL 7 COURSE TASTING MENU

£65 PER PERSON

WINE PAIRING

ADDITIONAL £45 PER PERSON
NON-ALCOHOLIC PAIRING £30 PER PERSON

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GUP SHUP

Amuse-bouche
Sparkling Wine

CHOWK KI ALOO TIKKI CHAT (G)

Spiced pea & ginger stuffed potato cakes, mint, chickpea, sev..
Werner Riesling Classic Dry, Germany 2022

JAL TARANG

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

CHICKEN TANGDI KEBAB (D)

Chicken drumsticks, garam masala, ginger, garlic, tandoori roasted
Govone Barbera d'Asti, Italy 2020

KHATTA MEETHA

Khatta tamarind sorbet, Pineapple gazpachio

TAWALI SEABASS

Pan fried seabass, chickpea and spinach gateaux, Mangalorean sauce.
Roland Grangier Viognier Chante Louve France 2020

FOREST OF DEAN VENISON TWO WAYS (D)

Spiced venison loin, venison keema aloo, roasted gajjar, game broth.
OR

HEREFORDSHIRE BEEF FILLET

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

STICKY TOFFEE PUDDING

Rich toffee pudding, caramel sauce, vanilla ice cream.
Château Haut - Mayne - Sauternes - 2018 - France

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COTSWOLD CHEESE SELECTION £12 (D)(G)

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

*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



THE MAHAL VEGAN / VEGETARIAN 7 COURSE TASTING MENU

£60 PER PERSON

WINE PAIRING

ADDITIONAL £45 PER PERSON
NON-ALCOHOLIC PAIRING £30 PER PERSON

GUP SHUP

Amuse-bouche
Sparkling Wine

CHOWK KI ALOO TIKKI CHAT (G)

Pea & ginger stuffed potato cakes, mint, chickpea, sev..
Werner Riesling Classic Dry, Germany 2020

HERITAGE BEETROOT CELEBRATION

Red beetroot and onion bhaji, pickled golden beetroot, candy beetroot chutney.
Gruber Röschitz - Grüner Veltliner Austria 2021

PORTOBELLO MUSHROOM (G)

Buttery ginger-spiced potatoes, lime, garlic, panko and chili oil.
Penley Heritage Genevieve Chardonnay, Australia 2021

KHATTA MEETHA

Khatta tamarind sorbet, Pineapple gazpachio

KHADE MASSALA KI TARKARI

Seasonal vegetables, bell papers, Kadhai masala, onion tomato gravy.
Govone Barbera d'Asti, Italy 2020

CAULIFLOWER STEAK

Tandoori cauliflower, tapioca kichadi, chickpea puree.

OR

PANNER PASANDA (N)(D)

Cottage cheese, cashewnut & almond stuffing, tender stem, makhani sauce
Cuvée de Brieu Pinot Noir, France 2020

STICKY TOFFEE PUDDING

Rich toffee pudding, caramel sauce, vanilla ice cream.
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
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.

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