



7 COURSE TASTING MENU (£65 PER PERSON)

5 COURSE TASTING MENU (£50 PER PERSON)

WINE PAIRING (ADDITIONAL £45/£35 PER PERSON)

NON-ALCOHOLIC PAIRING £30/£25 PER PERSON

GUP SHUP

Amuse-bouche
Sparkling Wine

SAMOSA CHAT (G) (D)

Vegetable parcel, curried white peas, tamarind, pomegranate.
Gruber Roschitz - Grüner Veltliner - Organic wine -2021 - Austria

HARIALI KING PRAWN (D)

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

CHICKEN TIKKA (D)

Char grilled chicken, charcoal crisp, red pepper muhammara, watercress.
Govone Barbera d'Asti, Italy 2020

KHATTA MEETHA

Tamarind sorbet, Pineapple & mango gazpacho

FISH MOILEE

Grilled seabass, classic fish moilee sauce.
Roland Grangier Viognier Chante Louve France 2020

DUCK MAGRET (D)

Gressingham duck breast, pineapple murabba, curried plum chowder.
OR

HEREFORDSHIRE BEEF FILLET

Dry aged beef fillet, seasonal vegetables, potato terrine, masala jus.
Carla Chiaro Malbec Reserve, Argentina 2018

TRES LECHES CAKE (D) (N) (G)

Rose-infused milk cake, rose petals, lotus biscoff.
Château Haut - Mayne - Sauternes - 2018 - France

COTSWOLD CHEESE COLLECTION (G)(D) Additional £12

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

(D) – contains dairy, (N) – contains nut, (G) – contains gluten



7 COURSE VEGETARIAN/VEGAN TASTING MENU (£60pp)

5 COURSE VEGETARIAN/VEGAN TASTING MENU (£45pp)

WINE PAIRING (ADDITIONAL £45/£35pp)

NON-ALCOHOLIC PAIRING £30/£25pp

GUP SHUP

Amuse-bouche
Sparkling Wine

SAMOSA CHAT (G) (D) - Please request for vegan option

Vegetable parcel, curried white peas, tamarind coulis, pomegranate.
Gruber Rösschitz - Grüner Veltliner Austria 2021

SPINACH & ONION PAKURA

Crispy fried spiced spinach and onions, mango coulis, micro amaranth.
Penley Heritage Genevieve Chardonnay, Australia 2021

CRISPY OKRA (VE)

Thinly sliced okra, batter fried, chat masala, tamarind coulis.
Werner Riesling Classic Dry, Germany 2020

KHATTA MEETHA

Tamarind sorbet, Pineapple gazpacho

MALABAR VEGETABLE CURRY (N)

Spring vegetables, coconut milk, onion sambol.
Govone Barbera d'Asti, Italy 2020

KOLAPURI VEGETABLE

Seasonal vegetables, bell papers, Kadhai masala, onion tomato gravy.

OR

KUFTA LABABDAR (N) (D)

Spinach and cheese dumplings, almond, dry fruits, fresh cream.
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 COLLECTION (G)(D) £12

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.

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

(D) – contains dairy, (N) – contains nut, (G) – contains gluten