

New Year's Eve £85

Accompanying Wine Flight £70

Tellicherry Pepper & Garlic Soft Shell Crab

damson chutney & garlic chips
NV Laurent Perrier, La Cuvee, Brut, France

Lahsooni Scallop

brown garlic, coriander & chilli
Riesling Vom Gelben Loss, J. Ehmoser, Wagram, Austria

Salmon Dill Tikka

mustard, dill leaves, honey & avocado chutney
Gewurztraminer, Rene' Mure', Alsace, France

Venison Seekh Kebab

Kashmiri chilli, mixed sprouts chaat, prune chutney
Bourgogne Pinot Noir, J.M. Pillot, Burgundy, France

Peshawari Champ

lamb chop, royal cumin, caramelised onions & ginger
Shiraz, "The Parson" Chapel Hill, McLaren Valley, Australia

Achaari Jheenga

prawns, pickling spices & mustard
Sancerre Rose', Daniel Chotard, Loire Valley, France

or

Methi Murgh

Suffolk corn-fed chicken, spinach, cinnamon & fresh fenugreek
Touriga Nacional, Churchill Estate, Douro, Portugal

Served with Jamavar Dal, Gobhi Aloo, Basmati Rice
& Mixed Breads

Trio of Desserts

mango & ginger cheesecake
chocolate & hazelnut tart
pink guava & chilli kulfi
Sauternes, Château Roumieu, France

Last order by 10pm.

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts. Prices include VAT. A discretionary service charge of 12.5% will be added. Our standard wine measure is 100ml per course and 50ml for dessert.

Vegetarian New Year's Eve £80

Accompanying Wine Flight £70

Chandni Chowk Ki Aloo Tikki

potato tikki, honey yoghurt, white radish & tamarind mint chutney

NV Laurent Perrier, La Cuvee, Brut, France

Raj Kachori

flour dumplings, lentils, sprouts & pomegranate

Riesling Vom Gelben Loss, J. Ehmoser, Wagram, Austria

Tandoori Gucchi Malai

morel, girolle pickle & truffle

Gewurztraminer, Rene' Mure', Alsace, France

Bharwan Mirchi

paneer-stuffed sweet peppers & chopped purple potato

Albarino, Davila Valminor, Rias Baixas, Spain

Dal Chawal Aur Achaar

crispy lentil & rice dumplings, chutney, heritage carrot pickle

Sauvignon Blanc, Yealand's Estate, Marlborough, New Zealand

Nadru Anjeer Kofta

lotus stem & dried figs dumplings, cashewnuts & yoghurt

Sancerre Rose', Daniel Chotard, Loire Valley, France

or

Paneer Spring Onion Masala

homemade cottage cheese, onions, chilli & garlic

Chateau Haut-Faugeres, St Emilion, Grand Cru, Bordeaux, France

Served with Jamavar Dal, Gobhi Aloo, Basmati Rice
& Mixed Breads

Trio of Desserts

mango & ginger cheesecake

chocolate & hazelnut tart

pink guava & chilli kulfi

Sauternes, Château Roumieu, France

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