

Tasting Menu with Wine Pairing

Available only on Tue, Wed & Thursday

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Amuse bouche

1st Course

Seared scallops with roasted pepper, tomato & garlic chutney
&

Baby squid stuffed with seafood, sweet chilli & green mango salsa

2016 Melodias Torrontes, Trapiche, *Argentina*

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2nd Course -Tandoor Grilled

Ground Chicken kebabs coated with red onion & fresh herbs
&

Rabbit tikka marinated with timur, kebab chini & long peppers

2016 Padstal Chardonnay MAN Vintners, *Western Cape, South Africa*

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3rd Course

Lime & Thyme Sorbet

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4th Course

Roasted Lamb Rack, masala mash with
Fresh coriander, cumin & Rogan josh sauce

2016 Podere Montepulciano d'Abruzzo, Umani Ronchi, Marche, *Italy*

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Served With

Asparagus, cauliflower, Broccoli, carrot & spinach, with
roasted garlic, cumin & crushed black pepper

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Creamy Black Lentils cooked overnight,
with Ginger, tomato & cream

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Truffle Naan Bread

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5th Course

Chocolate, Orange, Chilli Mandarin cake, Chocolate Truffle sauce
&

Creamy Yoghurt, Vanilla Madagascar & Fresh berries

2016 The Noble Wrinkled Riesling, *Australia*

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Coffee & Petit fours

Menu Priced @£58.00 & with wine trail £78.00 per person

All wines with tasting menu are served as 125ml, dessert wine 50ml

This menu will change according to the seasonality & availability of ingredients

All Prices are inclusive of 20% VAT.

A discretionary service charge of 10.00% will be added to your final bill.