

The background of the brochure is a photograph of a river with a weir, creating a series of small waterfalls. A metal bridge spans the river. In the background, there are green trees and a building. The image is decorated with white Christmas ornaments (stars, snowflakes, trees, gifts, and baubles) hanging from the top. A large white graphic of Santa Claus in a sleigh, pulled by four reindeer, is positioned across the middle of the bridge. Two orange lifebuoys are visible on the bridge's railing. A red sign on the right side of the bridge reads "DANGER Keep Away".

SINDHU SINDHU

by Atul Kochhar

FESTIVE BROCHURE 2025



Festive Lunch Menu

£32 Per Person
1st Dec 2025 - 4th Jan 2026
(Not available on 25th December)

BOCCONCINI POTATO BONDA (V,D)

Gram flour coated & served with Roasted tomato Chutney

PRAWN (G, SOY)

Deep fried until crisp & coated in Honey, Chili-Soy & Curry Leaf Sauce

NIZAMI CHICKEN SEEKH (D)

Cheese & Coriander Flavoured with Apricot Chutney

TANDOORI RATAN (Supplement £12.95) (D)

Lamb Seekh, Prawn, Chicken Tikka & Paneer with Chutneys

MAINS

TULSI PANEER TIKKA (V,D)

Basil & Cream Cheese Marinated with Nellore Sauce & Urlai Roast

WILD SEA BASS (D)

Oven Roasted, Mustard Mappas Sauce & 5-bean Cabbage Theeyal

KONKAN CHICKEN & MUSHROOM (D)

Tandoori Cooked Chicken, Mushroom Sauce & Poriyal

MALAI TURKEY PARCHA (D)

Turkey served with swiss chard, nellore sauce and broccoli

ACHAYAN LAMB CURRY-(£5.50)

Traditional kerala style tempered lamb curry

NIBBLES £8.95 each

SAMOSA CHAAT (G, D)

ALOO TIKKI RAGDA (D)

SQUID RINGS WITH PICKLED MAYONNAISE (G,D)

POPPADUMS & CHUTNEYS £5.50

BREAD BASKET- CHOOSE ANY 2 £8.95 (G,D,N)

(NAAN, ROTI, MINT PARATHA, PESHAWARI, CHEESE)

DESSERTS

SINDHU CHRISTMAS PUDDING (D,G)

Warm Pudding served with Crème Anglaise or Vanilla Ice Cream

CARROT HALWA CANNOLI (D,G)

Cream Cheese, Warm Halwa, Ice Cream & Miso Caramel Sauce

DUO OF KULFI (D,G,N)

Mango & Pistachio



Please alert our staff if you have any food allergies before you order your food and drink. All prices are inclusive of VAT a discretionary service charge of 15% will be added to your bill.
D - Dairy, G - Gluten, N - Nuts, M - Mustard, SF - Shell Fish, S - Soy, SS - Sesame



Festive Dinner Menu

£42 Per Person
1st Dec 2025 - 4th Jan 2026
Available Monday to Sunday (FRIDAY AND SATURDAY 17:30 ONLY)

BOCCONCINI POTATO BONDA (V,D)

Gram flour coated & served with Roasted tomato Chutney

PRAWN (G, SOY)

Deep fried until crisp & coated in Honey, Chili-Soy & Curry Leaf Sauce

NIZAMI CHICKEN SEEKH (D)

Cheese & Coriander Flavoured with Apricot Chutney

TANDOORI RATAN (Supplement £12.95) (D)

Lamb Seekh, Prawn, Chicken Tikka & Paneer with Chutneys

MAINS

TULSI PANEER TIKKA (V,D)

Basil & Cream Cheese Marinated with Nellore Sauce & Urlai Roast

WILD SEA BASS (D)

Oven Roasted, Mustard Mappas Sauce & 5-bean Cabbage Theeyal

KONKAN CHICKEN & MUSHROOM (D)

Tandoori Cooked Chicken, Mushroom Sauce & Poriyal

MALAI TURKEY PARCHA (D)

Turkey served with swiss chard, nellore sauce and broccoli

ACHAYAN LAMB CURRY-(£5.50)

Traditional kerala style tempered lamb curry

NIBBLES @£8.95 each

SAMOSA CHAAT (G, D)

ALOO TIKKI RAGDA (D)

SQUID RINGS WITH PICKLED MAYONNAISE (G,D)

POPPADUMS & CHUTNEYS £5.50

BREAD BASKET- CHOOSE ANY 2 £8.95 (G,D,N)

(NAAN, ROTI, MINT PARATHA, PESHAWARI, CHEESE)

DESSERTS

SINDHU CHRISTMAS PUDDING (D,G)

Warm Pudding served with Crème Anglaise or Vanilla Ice Cream

CARROT HALWA CANNOLI (D,G)

Cream Cheese, Warm Halwa, Ice Cream & Miso Caramel Sauce

DUO OF KULFI (D,G,N)

Mango & Pistachio



Please alert our staff if you have any food allergies before you order your food and drink. All prices are inclusive of VAT a discretionary service charge of 15% will be added to your bill.
D - Dairy, G - Gluten, N - Nuts, M - Mustard, SF - Shell Fish, S - Soy, SS - Sesame



Christmas Day Menu



£95 Per Person (Kids £45 Under 12)

A Deposit of £40 Per Person is required

Time- 12:00- 16:30

Chef's Choice Christmas Snacks & Champagne

STARTERS (Choose one)

WILD MUSHROOM & TRUFFLE SOUP (V,D)

Creamy Brie & Sultana Chutney

CHICKEN POPCORN (G)

Crisp Chicken, Curry leaf Barbeque Sauce

TANDOORI PRAWN (D)

Tandoor Cooked Prawn with Corn Bhel & Mint Chutney

TROUT VARUVAL (G)

Crisp fried Fish Pakoras tossed in masala & served with Habanero Tomato Chutney

LAMB BOTI TIKKA- (D)

Succulent lamb boti, marinated in aromatic spices and cooked in tandoor, Mint & Tamarind Chutney

MAINS (Choose One)

PANEER & FIG KOFTA- (V,D,N)

Makhani Sauce & Classic Mash Potato

ROAST TURKEY- (D,G)

Roasted Turkey Breast with Buttered Herbs, Garlic Potatoes, Cranberry Sauce, Brussel 'n' Chestnut Crumble & Gravy

ROAST CHICKEN- (D,G)

Tandoor Cooked Chicken with Morrel, Korma Sauce & Broccoli Upperi

COORG LAMB CURRY-(D)

Traditional slow cooked lamb curry simmered in Coorg spice mix

HALIBUT-(D)

Pan seared Halibut, Moilee Sauce & Tarragon, Pok Choy Thoran

LAMB RUMP-(D)

Rogan josh Sauce, Ginger Mustard Mash & Broccoli Poriyal

Mains are served with Dal, brussels Sprouts Poriyal, Rice & Naan

DESSERT (Choose One)

WARM CHRISTMAS PUDDING- Crème Anglaise or Vanilla Ice Cream Egg (D,G,)

MILK CHOCOLATE MOUSSE- Miso Caramel Sauce, Chocolate Soil & Cake Crumb (D,G)

GULAB JAMUN- Milk dumplings on Shortbread Crumb & Ice Cream (D,G,N)

Tea & Coffee served with Minced Pies & Glass of Mulled Wine



NEW YEAR'S EVE EARLY BIRD 5:00 PM -5:45 PM MENUS



New Year's Eve Early bird

Early Bird- 5:00- 5:45 pm
(5 Course Tasting Menu- £65 PP | Wine Pairing- £55PP)

Chef's Choice Canapes (D,G)



Artichoke & Aloo Chaat (D,G)

Crisp artichoke & potato chaat with truffle honey, yoghurt, mint & tamarind
Champagne Jeangout, Atul Kochhar, Brut Premier Cru, NV, France



Scallop & Caviar (D)

Pan Seared scallop, caviar, parmesan moilee, herb oil & satsuma achaar
Chablis, Domaine Grand Rouche, burgundy, France, 2023

Or

Balchao Prawn (D)

Balchao spiced prawn with basil-tomato sauce & roe.
Trimbach Riesling, Alsace, France 2022



Lamb – 3 States (D,G)

Nellore State Marinated Spiced Lamb chops, Chettinad State sauce & Kochi State bone marrow mash.
Sula, Dindori Reserve Shiraz, India, 2022

Or

Harewood Estate Venison (D) (Supplement £16)

Venison rump steak with golabki, sweetcorn & potatoes.
Chateau Dubard Bel-Air, Puisseguin Saint Emilion, France, 2020



Digri Kaapi-Misu (D,G)

South Indian coffee-inspired tiramisu with biscuits, Maraska jelly, mascarpone & filter kaapi sauce.
Espresso Martini- Cognac, Kahlua, coconut syrup, Espresso

PISCATARIAN TASTING MENU

Chef's Choice Canapes (D,G)



Artichoke & Aloo Chaat (D,G)

Crisp artichoke & potato chaat with truffle honey, yoghurt, mint & tamarind.
Champagne Jeangout, Atul Kochhar, Brut Premier Cru, NV, France



Scallop & Caviar (D)

Pan Seared scallop, caviar, parmesan moilee, herb oil & satsuma achaar.
Chablis, Domaine Grand Rouche, burgundy, France, 2023

or

Balchao Prawn (D)

Balchao spiced prawn with basil-tomato sauce & roe.
Trimbach Riesling, Alsace, France 2022



Halibut (D,G)

Halibut with Nellore spices, morel sauce, bird's eye chili, mussels & greens.
Cannonball, Chardonnay, California 2023

Or

Lobster (D) (supplement £16)

Roasted lobster with morel sauce, sweetcorn & potatoes.
Sauvignon Blanc, Mohua Wine, New Zealand, 2022



Digri Kaapi-Misu (D,G)

South Indian coffee-inspired tiramisu with biscuits, Maraska jelly, mascarpone & filter kaapi sauce.
Espresso Martini- Cognac, Kahlua, coconut syrup, Espresso



New Year's Eve Early bird

Early Bird- 5:00- 5:45 pm
(5 Course Tasting Menu- £65 PP | Wine Pairing- £55PP)

VEGETARIAN / VEGAN TASTING MENU

Chef's Choice Canapes



Artichoke & Aloo Chaat (G)

Crisp artichoke & potato chaat with truffle maple, coconut yoghurt, mint & tamarind.

Champagne Jeangout, Atul Kochhar, Brut Premier Cru, NV, France



British Bhaji

Brown onions, leeks & samphire bhaji with tomato & curry leaf chutney.

Chablis, Domaine Grand Rouche, burgundy, France

Or

Avocado Kebab

Avocado tikki with cream cheese & spiced raisin chutney.

Trimbach Riesling, Alsace, France 2022



Mushroom

Mushroom kofta in morel korma with cabbage thoran.

MacMurray, Pinot Noir, Central Coast, USA, 2020



Digri Kaapi-Misu (G)

South Indian coffee-inspired Vegan tiramisu with biscuits, Maraska jelly, vegan Chantilly, chocolate cake & filter kaapi sauce.

Espresso Martini- Cognac, Kahlua, coconut syrup, Espresso





NEW YEAR'S EVE LATE SEATING MENUS FROM 6 PM ONWARDS



New Year's Eve Late Seating

Late Seating from 6 pm onwards (7 Course Tasting Menu- £110PP | Wine Pairing- £79PP)

Chef's Choice Canapes (D,G) and Cocktail

Artichoke & Aloo Chaat (D,G)

Crisp artichoke & potato chaat with truffle honey, yoghurt, mint & tamarind.

Champagne Jeangout, Atul Kochhar, Brut Premier Cru, NV, France



Scallop & Caviar (D)

Pan Seared scallop, caviar, parmesan moilee, herb oil & satsuma achaar.

Chablis, Domaine Grand Rouche, burgundy, France, 2023



Balchao Prawn (D)

Balchao spiced prawn with basil-tomato sauce & roe.

Trimbach Riesling, Alsace, France 2022



Pepper Vattal Goose (D)

Goose with pepper vattal, rye whisky jus, cold coconut crème & idiyappam.

MacMurray, Pinot Noir, Central Coast, USA, 2020



Lamb – 3 States (D,G)

Nellore State Marinated Spiced Lamb chops, Chettinad State sauce & Kochi State bone marrow mash.

Sula, Dindori Reserve Shiraz, India, 2022

Or

Harewood Estate Venison (D)

Venison rump steak with golabki, sweetcorn & potatoes.

Chateau Dubard Bel-Air, Puisseguin Saint Emilion, France, 2020



Digri Kaapi-Misu (D,G)

South Indian coffee-inspired tiramisu with biscuits, Maraska jelly, mascarpone & filter kaapi sauce.

Espresso Martini- Cognac, kahula, coconut syrup, Espresso

PESCATARIAN TASTING MENU

Chef's Choice Canapes (D,G) and Cocktail

Artichoke & Aloo Chaat (D,G)

Crisp artichoke & potato chaat with truffle honey, yoghurt, mint & tamarind.

Champagne Jeangout, Atul Kochhar, Brut Premier Cru, NV, France



Scallop & Caviar (D)

Pan Seared scallop, caviar, parmesan moilee, herb oil & satsuma achaar.

Chablis, Domaine Grand Rouche, burgundy, France, 2023



Balchao Prawn (D)

Balchao spiced prawn with basil-tomato sauce & roe.

Trimbach Riesling, Alsace, France 2022



Pepper Vattal Monkfish (D)

Monkfish with pepper vattal, rye whisky jus, cold coconut crème & idiyappam.

Albarino, Martin Codax, Rias Baixas, Spain, 2021



Halibut (D,G)

Halibut with Nellore spices, morel sauce, bird's eye chili mussels & greens.

Cannonball, Chardonnay, California 2023

OR

Lobster (D)

Roasted lobster with morel sauce, sweetcorn & potatoes.

Sauvignon Blanc, Mohua Wine, New Zealand, 2022



Digri Kaapi-Misu (D,G)

South Indian coffee-inspired tiramisu with biscuits, Maraska jelly, mascarpone & filter kaapi sauce.

Espresso Martini- Cognac, Kahlua, coconut syrup, Espresso



New Year's Eve Late Seating

Late Seating from 6 pm onwards (7 Course Tasting Menu- £110PP | Wine Pairing- £79PP)

VEGETARIAN/VEGAN TASTING MENU

Chef's Choice Canapes (D,G) and Cocktail



Artichoke & Aloo Chaat (G)

Crisp artichoke & potato chaat with truffle maple, coconut yoghurt, mint & tamarind.

Champagne Jeangout, Atul Kochhar, Brut Premier Cru, NV, France



British Bhaji

Brown onions, leeks & samphire bhaji with tomato & curry leaf chutney.

Chablis, Domaine Grand Rouche, burgundy, France



Avocado Kebab

Avocado tikki with cream cheese & spiced raisin chutney.

Trimbach Riesling, Alsace, France 2022



Panchphoran Tofu

Tofu with panchphoran spice, moilee sauce & asparagus.

Puiatti Pinot Grigio, Italy, 2023



Mushroom

Mushroom kofta in morel korma with cabbage thoran.

MacMurray, Pinot Noir, Central Coast, USA, 2020



Digri Kaapi-Misu (G)

South Indian coffee-inspired Vegan tiramisu with biscuits, Maraska jelly, vegan Chantilly, chocolate cake & filter kaapi sauce.

Espresso Martini- Cognac, Kahlua, coconut syrup, Espresso

