



TASTING MENU

Truffle Papdi Butter Chaat

*Papdi, Truffle Butter, Pink Fir Potatoes, Yoghurt Foam, Mint & Tamarind
Champagne Jeangout, Atul Kochhar, Brut Premier Cru, NV, France*

Scallop

*Hand-dived scallop, watercress & coconut sauce, fennel & blood orange achaar
Albarino, Martin Codax, Rias Baixas, Spain*

Achari Jhinga

*Tandoori prawns, Date Tamarind Chutney, radish-turnip salad
Picpoul de Pinet Creyssels, France*

Afghani Malai Chicken Tikka

*Grilled Chicken Supreme, Gooseberry Chutney, red leaf sorrel
Bogle Family Vineyards, Pinot Noir, California, USA*

Herdwick Chop

*Charcoal Cooked Lamb Chop served with Cabbage and 5-Bean Poriyal & Lamb Curry Sauce
Sula, Dindori Reserve Shiraz, India
Served with Black Dal, Pulao Rice & Garlic Naan*

Chocolate Mousse

*Crumb, Caramel & Berries
Royal Tokaji, Late Harvest- Hungary (75ml)*

£69^{PP} +£50 WINE PAIRING

Please alert our staff if you have any food allergies before you order your meal. All prices are inclusive of VAT.
A discretionary 10% service charge will be added to your bill. Allergens = (d) Dairy, (g) Gluten, (n) Nuts, (ve) Vegan (v) Vegetarian



PESCATARIAN TASTING MENU

Truffle Papdi Butter Chaat

Papdi, Truffle Butter, Pink Fir Potatoes, Yoghurt Foam, Mint & Tamarind
Champagne Jeangout, Atul Kochhar, Brut Premier Cru, NV, France

Scallop

Hand-dived scallops, watercress & coconut sauce, fennel & blood orange achar
Albarino, Martin Codax, Rias Baixas, Spain

Achari Jhinga

Tandoori prawns, Date Tamarind Chutney, radish-turnip salad
Picpoul de Pinet Creyssels, France

Nimboowali Machhi

Lime leaf marinated organic salmon, cucumber- dill salad, burani raita
Bogle Family Vineyards, Pinot Noir, California, USA

Machhi Neelgiri

Oven-roasted Cod, Neelgiri Korma, Purple Broccoli, Crispy leeks
Sauvignon Blanc, Mohua Wine, New Zealand

Served with Black Dal, Pulao Rice & Garlic Naan

Chocolate Mousse

Crumb, Caramel & Berries
Royal Tokaji, Late Harvest- Hungary (75ml)

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SINDHU SINDHU

by Atul Kochhar

VEGETARIAN TASTING MENU

Truffle Papdi Chaat

Papdi, Truffle Oil, Pink Fir Potatoes, Coconut Yoghurt Foam, Mint & Tamarind
Champagne Jeangout, Atul Kochhar, Brut Premier Cru, NV, France

The Real Bhaji

Onion, Potatoes & Cauliflower Bhaji with Tamarind Ketchup
Albarino, Martin Codax, Rias Baixas, Spain

Paneer Bharvan

Nuts & Figs Stuffed Cottage Cheese with Rich Tomato Sauce
Picpoul de Pinet Creyssels, France

Bhuna Khumb

Grilled Portobello stuffed with Kadhai mushroom, spring onion & Cheddar Cheese
Bogle Family Vineyards, Pinot Noir, California, USA

Awadhi Navrattan Kofta

Spring vegetable dumplings & Cottage Cheese Dumplings, Rose & Almond Korma,
Raisin-Kewra syrup
Sauvignon Blanc, Mohua Wine, New Zealand

Served with Black Dal, Pulao Rice & Garlic Naan

Chocolate Mousse

Crumb, Caramel & Berries
Royal Tokaji, Late Harvest- Hungary (75ml)

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SINDHU
SINDHU

by Atul Kochhar

VEGAN TASTING MENU

Truffle Papdi Chaat

Papdi, Truffle Oil, Pink Fir Potatoes, Coconut Yoghurt, Mint & Tamarind
Champagne Jeangout, Atul Kochhar, Brut Premier Cru, NV, France

The Real Bhaji

Onion, Potatoes & Cauliflower Bhaji with Tamarind Ketchup
Albarino, Martin Codax, Rias Baixas, Spain

Tofu Bharvan

Oven Roasted Curry Spiced Tofu & Watercress Moilee
Picpoul de Pinet Creyssels, France

Bhuna Khumb

Grilled Portobello stuffed with Kadhai mushroom, spring onion & Vegan Cheese
Bogle Family Vineyards, Pinot Noir, California, USA

Awadhi Navrattan Kofta

Spring vegetable dumplings, Rose-Almond Korma, Raisin-Kewra syrup
Sauvignon Blanc, Mohua Wine, New Zealand

Served with Yellow Dal, Steamed Rice & Roti

Sorbet

Raspberry & Mango
Royal Tokaji, Late Harvest- Hungary (75ml)

£69^{PP} +£50 WINE PAIRING

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