



MANGO FESTIVE TASTING MENUS

BROOK ~ SIGNATURE £75pp (Add Wine Pairing £55pp)

MANGO BELLINI

AMUSE BOUCHE

WILD ~ PRAWN

Wild mustard, honey, chickpeas, curry leaf

(Gobillard, Tradition, Hautvillers, Champagne, France)

AAM ~ CHICKEN TIKKA

Raw mango, charred, mango pickle, lentil salad

(Humberto Canale, *Malbec*, Patagonia, Argentina)

LAMB ~ SAMOSA

Mango chunda, croutons, garlic chips

(Urlar, *Pinot Noir*, Gladstone, New Zealand)

FISH ~ ALLEPPEY

Pan-seared, coconut, curry leaf

(Love by Léoube, Rosé, Cote de Provence, France)

or

KACHHI MIRCH ~ KAIRI GOSHT

Venison, green peppercorn, raw mango

(Puente de Salceda, Reserva, *Tempranillo*, Rioja, Spain)

SERVED WITH TADKA DAL, STEAMED RICE & BREADS

CHOCOLATE ~ HAZELNUT

Lemon curd, meringue, zest

(Maury, Grenat, Mudigliza, Languedoc, France)

or

MANGO ~ MALAI

Alphonso, cheesecake, pink peppercorn

(Sauternes, Château Roumieu, Bordeaux, France)

PETIT FOURS

MEADOW ~ VEGETARIAN £75pp (Add Wine Pairing £55pp)

MANGO BELLINI

AMUSE BOUCHE

HISPI ~ CABBAGE

Sesame, raw mango, pomegranate

(Gobillard, Tradition, Hautvillers, Champagne, France)

PANEER ~ TIKKA

Mango, cottage cheese, corn chaat

(Touraine, *Sauvignon Blanc*, Lionel Gosseaume, France)

JACKFRUIT ~ KEBAB

Gooseberry, yoghurt, cashew

(Colterenzio, *Pinot Grigio*, Alto Adige, Italy)

KAIRI MIRCH ~ SALAN

Sweet pepper, coconut milk, mango powder

(Love by Léoube, Rosé, Cote de Provence, France)

or

AMRITSARI ~ CHHOLE KULCHA

Pickle, chickpeas, stuffed bread

(Gavi di Gavi, La Minaia, *Cortese*, Piemonte, Italy)

SERVED WITH TADKA DAL, STEAMED RICE & BREADS

PINEAPPLE ~ COCONUT

Coconut, jaggery, chutney

(Maury, Grenat, Mudigliza, Languedoc, France)

or

MANGO ~ MALAI

Alphonso, cheesecake, pink peppercorn

(Sauternes, Château Roumieu, Bordeaux, France)

PETIT FOURS

Last Order at 9:45pm

Please speak to your server for allergens information.

Dishes may contain traces of allergens/nuts despite our persistent efforts. Shots may be found in game dishes.

Our standard wine measure is 100ml per course and 50ml for dessert.

Prices include VAT. A discretionary service charge of 15% applies.