



## TASTING MENUS

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



**MAACH ~ BHAAT**  
tamarind, sea bass, kohlrabi, arborio

(Gobillard, Tradition, Brut, Champagne, France)



**WILD ~ PRAWNS**  
mustard, honey, chickpeas, curry leaf

(Trimbach, *Riesling*, Alsace, France)



**DUCK ~ SEEKH KEBAB**  
mix sprout, kumquat pickle, peanut thecha

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



**LAMB ~ BARBAT**  
burnt spices, boneless, garlic

(Puente de Salceda, Reserva, Rioja, Spain)

or

**BUTTER ~ CHICKEN**  
vine tomato, Kashmiri chilli, yogurt

(Varvaglione, *Primitivo*, Puglia, Italy)

Served with Kaali Dal, Steamed Rice & Breads



**PHIRNI ~ RASPBERRY**  
clarified butter, rice, sorbet

or

**PINEAPPLE ~ COCONUT**  
coconut, jaggery, chutney

(Maury, *Grenat*, Mas Mudigliza, Languedoc, France)

### MEADOW ~ VEGETARIAN £70pp (Add Wine Pairing £55pp)



**ALOO ~ TIKKI**  
crispy potato, tamarind, pomegranate

(Gobillard, Brut, Rosé, Champagne, France)



**HIPSI ~ CABBAGE**  
sesame, garlic, pomegranate

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



**PANEER TIKKA ~ KHAKRA MASALA**  
basil, burnt tomato, garlic

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



**AMRITSARI ~ CHHOLE KULCHA**  
pickle, chickpeas, baked bread

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

or

**ROASTED ~ BAINGAN KA SALAN**  
sesame, peanut, mustard

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

Served with Kaali Dal, Steamed Rice & Breads



**PHIRNI ~ RASPBERRY**  
clarified butter, rice, sorbet

or

**PINEAPPLE ~ COCONUT**  
coconut, jaggery, chutney

(Maury, *Grenat*, Mas Mudigliza, Languedoc, France)

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 13% applies.