



TASTING MENUS

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



MAACH ~ BHAAT
tamarind, sea bass, kohlrabi, arborio

(Gobillard, Tradition, Hautvillers, Champagne, France)



WILD ~ PRAWN
wild 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, *Tempranillo*, 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

(Sauternes, Château Roumieu, Bordeaux, France)

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



ALOO ~ TIKKI
crispy potato, tamarind, pomegranate

(Gobillard, Tradition, Hautvillers, Champagne, France)



HISPI ~ CABBAGE
sesame, garlic, pomegranate

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



PANEER TIKKA ~ KHAKRA MASALA
timur chilli, burnt tomato, garlic

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



AMRITSARI ~ CHHOLE KULCHA
pickle, chickpeas, stuffed 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

(Sauternes, Château Roumieu, Bordeaux, 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.