



EASTER WEEKEND TASTING MENUS

SAT - SUN (19 - 20 APRIL)

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



PRAWNS ~ GHATI MASALA

Peanut, sesame, pink prawns

(Gobillard, Tradition, Hautvillers, Champagne, France)



SALMON ~ TIKKA

kokum beetroot garlic, coconut, chutney

(Trimbach, *Riesling*, Alsace, France)



ANDA ~ KEEMA PAO

Quail egg, goat mince, brioche

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



CHICKEN ~ KALA MASALA

Bone marrow sauce, burnt spices, pink salt

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

Served with Kaali Dal, Steamed Rice & Breads



CROSS BUN ~ BUTTER PUDDING

Apricot, cardamom, egg custard

(Sauternes, Château Roumieu, Bordeaux, France)

or

CHOCOLATE ~ HAZELNUT

Lemon curd, meringue, zest

(Maury, Grenat, Mudigliza, Languedoc, France)

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



INDORI POHA ~ CHAAT

Dumplings, tamarind, pressed rice

(Gobillard, Tradition, Hautvillers, Champagne, France)



DAL ~ BATI

Green & yellow lentils, baked dough, ghee

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



MOREL ~ BROCCOLI

stone fungus, korma, truffle

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



PALAK ~ PANEER

Cottage cheese, spinach, fenugreek

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

Served with Kaali Dal, Steamed Rice & Breads



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or

CHOCOLATE ~ HAZELNUT

Lemon curd, meringue, zest

(Maury, Grenat, 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 15% applies.