

## SIDES £10 EACH

### Chickpeas - Iyer Chana Masala (d)

Bengaluru style white chickpeas tossed in fresh ginger and fragrant masala

### Cabbage, Peas and Artichoke Theeyal

A typical Kerala preparation of artichoke hearts, hearty mint with cabbage and spices

### Potato - Uralai Roast (d)

Tender baby potatoes fried and tossed in spices and fragrant curry leaves

### Sindhu Black Dal (d)

Authentic dal makhani made in Sindhu style simmered over coal embers overnight

### Aubergine- Enna Kathirikai (d)

Vepudu masala tossed with aubergine and finished with fresh ginger and coriander

## BREADS AND RICE

### Steamed Basmati Rice or Cumin Pulao

£5.50

### Whole Wheat Bread (g)

Roti • mint paratha

£4.95

### Naan (d,g)

Plain • butter • garlic

£4.95

### Bread Basket (d,g)

An assortment of pudina paratha, garlic and peshwari naan

£14

### Kulcha (d,n,g)

Cheese • peshwari

£6

### Garlic Mint Raita or Anar Kheera Raita (d)

£4.50

### Poppodums

With homemade chutneys

£5.50

## TASTING MENU

### Butternut Squash Mulligatawny

Coconut, shakarkand chutney and sage

*Champagne Jeangout, Atul Kochhar, Brut Premier Cru, NV, France*



### Scallop 'n' Caviar (d)

Butternut squash purée, chilli jaggery emulsion and gunpowder dust

*Mango Wine - Rhythm Winery Pune, India*



### Monkfish (d)

Tandoori monkfish served with moilee and cilantro parmesan sauce

*Albarino, Martin Codax Rias Baixas, Spain*



### Duck (d,g)

Madurai duck kheema with markrut flavoured pao

*Macmurray, Pinot Noir, Central Coast, USA*



### Lamb (d,g)

Herb dusted lamb chop, simmered chettinadu sauce, cabbage,

peas and artichoke theeyal

*Sula, Dindori Reserve Shiraz, India*

OR

### Venison (supplement £14) (d)

Roe deer, foie-gras, curry leaf 'n' potato mash, heritage carrot poriyal and Sichuan pepper jus

*Chateau Dubard Bel-Air, Puisseguin Saint Emilion, France*

Served with Sindhu black dal, saffron pulao and garlic naan (d,g)



### Pre Dessert



### Textures of Chocolate (d,g)

*Royal Tokaji, Late Harvest- Hungary (75ml)*

£76 PER PERSON

£60 PAIRING WINES

Paired wine servings are 100ml, Dessert wine serving is 75ml.

Tasting menu applies for the entire table and cannot be used in conjunction with the À la Carte

Please alert our staff if you have any food allergies before you order your food and drink. Please be aware that some game meats and farmed fish may contain bones or cartilages.

Exercise caution while consuming and enjoy with care

All prices are inclusive of VAT. A discretionary 7.5% service charge will be added to your bill.  
D - Dairy, G - Gluten, N - Nuts, M - Mustard, SF - Shell Fish, S - Soy, SS - Sesame, VE - Vegan, V - Vegetarian

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## STARTERS

<b>Monkfish (d)</b> Tandoori monkfish served with cilantro parmesan sauce	£20.50
<b>Kollumichai Prawn (d)</b> Tandoori prawns marinated with makrut leaves, berry chutney	£19.50
<b>Nandu Varuval (d,g)</b> Kempu soft shell crab, moilee sauce, garden green salad	£14.95
<b>Scallop (d)</b> Curry leaf flavoured, butternut squash purée, caviar and chilli jaggery emulsion	£20.95
<b>Byadgu Glazed Kozhi Chicken (d)</b> Mangalorean glazed chicken tikka with tempered beet yoghurt and house salad	£15.95
<b>Duck (d,g)</b> Madurai duck kheema with makrut flavoured pao	£17.25
<b>Lamb Kola Kebab (d)</b> Tandoor cooked minced lamb kebab with spices and tahina flavoured yoghurt	£17.25
<b>Tandoori Ratan (d)</b> Sindhu mixed platter of chicken tikka, prawn, lamb seekh and paneer, house salad and chutneys	£26.95
<b>Guntur Paneer (d,v)</b> Tandoori panner tikka marinated with guntur chilli paste served with bell peppers	£14.95
<b>Chaat Platter (d,n,g,v)</b> Cocktail mix chaat - samosa and aloo tikki with chutneys	£11.95

## MAIN DISHES

<b>Halibut (d)</b> Pan seared, gari ginger and pepper marinated, tender stem broccoli poriyal, tobiko roe moilee sauce and coriander oil	£28.95
<b>Lobster (d,mu)</b> Oven roasted lobster, Vietnamese chili and garlic butter basted, berry chutney, edamame sundal and mustard mappas sauce	£40.95
<b>Travancore Prawn Perattu (d)</b> Ginger and curry leaf marinated prawns, tossed with coconut and black pepper	£23.95
<b>Chicken Tikka Masala (d)</b> Tandoori chicken with silky rich and smooth tikka masala sauce	£23.95
<b>Lamb Chettinadu</b> Traditional South Tamilnadu lamb curry with chettinad spices	£25.95
<b>Ambur Style Dum Biryani (d,g) choice of-chicken or lamb</b> A unique dum preparation of rice and meat cooked together until perfectly succulent served with mint raita	£27   £29
<b>Venison (d)</b> Roe deer, curry leaf 'n' potato mash, foie-gras, heritage carrots and Szechuan pepper jus	£34.95
<b>Paneer Makhani (d,v)</b> Cottage cheese in silky rich and smooth tikka masala sauce	£19.50
<b>Railway Vegetable Kuruma (d,v)</b> Seasonal vegetables tossed in coriander and coconut gravy served in the rural southern regions of India	£19.50
<b>Kofta Kozhambu (d,n,g,v)</b> A classic take on paneer kofta with addition of figs, fox nuts and chilli herb oil	£19.50