

BENARES

6-course tasting menu with paired wines,
a glass of champagne & a gift to take home
£195 per person

Glass of champagne on arrival in Lounge

Amuse bouche

Pan seared scallop

Spiced sesame butter, textures of pumpkin

Chalk stream river trout tartare

2017 Viognier, Ktima Gerovassiliou Epanomi, Greece

Tandoori chicken tikka pie, mixed berry chutney

2017 Soave La Rocca, Pieropan, Veneto, Italy

Chargrilled Scottish salmon

Lemongrass cous cous, coconut and curry leaf sauce

Rock oyster pakora

2015 Gewürztraminer Jean Claude Gueth, Alsace France

Iced sherbet

Roasted rump of English lamb

Tandoori cutlet, rogan jus, dal makhani

2016 Pinot Noir Muddy Water, Waipara, New Zealand

Dishes are representative of the type of food available and can be subject to seasonal changes.

Bhapa doi, rhubarb, pomegranate

Chocolate chilli torte

2017 Eradus Sticky Micky, Late Harvest Sauvignon, Marlborough, New Zealand

A special gift to take home

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