



TASTING MENU PAIRED WINES

Prestigious Wines

2018 Riesling Kabinett, Balthasar Röss, Rheingau, Germany



2018 Chenin Blanc, The Dry Land Collection, Paarl, South Africa



2017 Meursault Vallet Frères, Côte de Burgundy, France



2015 Gewürztraminer Jean Claude Gueth, Alsace France



2016 Gevrey-Chambertin Les Marchais, Pierre Naigeon, Burgundy, France



2018 Brachetto d'Aqui Contero, Piedmont, Italy

89 Per Person

Captivating Wines

2018 Viognier, Ktima Gerovassiliou, Epanomi, Greece



2018 Chenin Blanc, The Dry Land Collection, Paarl, South Africa



2017 Soave La Rocca, Pieropan, Veneto, Italy



2015 Gewürztraminer Jean Claude Gueth, Alsace France



2017 Pinot Noir Muddy Water, Waipara New Zealand



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

59 Per Person

Wine Measures: 100 ml



TASTING MENU

Canapé



Fine De Claire Oyster and Cured Sea-Bream Chaat



Baked Malabar Scallop



Chicken Momo, Kachumber, Chutney and Raita



Chargrilled Scottish Monkfish, Clam Moilee, Ridged Gourd Chutney



Iced Sherbet



Roasted English Rump of Lamb, Keema-Aloo Chop, Olive Curry



Bhapa Doi, Cranberry, Pomegranate

Chocolate Chilli Torte

98 Per Person

This menu is offered for the entire table only

We request you place your order by 2pm for Lunch, 9:30pm for Dinner & by 8:45pm on Sunday's

Wine pairing options are available on the last page
Please ask for one of our Sommelier's for recommendations

*For all food allergies and intolerances
Please speak to our staff about your requirements before ordering*

APPETISERS

<i>Tandoori Lamb Chops (3 Pcs)</i>	39
Smoked Kashmiri Chilli Marinated Tandoori Lamb Cutlets, Kasundi Mooli, Lassi Dressing	
<i>Tandoori Ratan</i>	28
Chargrilled Sea Bass, Chicken Tikka, Ajwaini King Prawn, Lamb Seekh Kebab	
<i>Baked Malabar Scallop</i>	24
Hand Dived Scottish Scallops Baked on Shell, Coconut Curry, Malabar Parantha	
<i>Macchi Ceviche Chaat</i>	18
Cured Sea-Bream, Fine De Claire Oyster, Aam-Panna Tiger Milk, Avocado Purée	
<i>Paneer Tikka</i>	18
Colston Bassett Stilton Malai Cottage Cheese Tikka, Quince Murabba	
<i>Himalayan Murg Momo</i>	16
Char-Grilled Chicken Momo, Beetroot Salsa, Smoked Tomato Chutney	
<i>Gol Gappe</i>	14
Wheat Bubbles, Organic Sprout and Potato Filling, Fermented Black Carrot Water	
<i>Khasta Samosa Ragda</i>	14
Crispy Samosa, White Pea Curry, Yoghurt and Pomegranate	

SIDES

<i>Mutter Methi Malai</i>	9
Fresh Fenugreek Leaves, Garden Peas and Shallot Curry	
<i>Bhindi Masala</i>	9
Spiced Okra with Onion and Tomatoes	
<i>Punjabi Chole</i>	9
North Indian Style Chickpeas	
<i>Podi Aloo</i>	9
New Potatoes with Spiced Podi	
<i>Dal Makhni</i>	9
Benares Signature Black Lentil	
<i>Dal Tadka</i>	9
Cumin Tempered Yellow Lentil	

MAIN DISHES

<i>Gosht Jaituni</i>	38
Roasted English Rump of Lamb, Keema-Aloo Chop, Green Olive Curry	
<i>Meen Dakshini</i>	36
Tandoori Scottish Monkfish, Clam Moilee, Ridged Gourd Chutney	
<i>Tarwa Macchi</i>	34
Griddled Stone Bass, Kachumber Rose, Dark Rum Soaked Orange	
<i>Duck Curry</i>	33
Roasted Gressingham Duck Breast, Lentil and Young Onion Gravy	
<i>Murg Makhni Roast</i>	30
Tandoori Spiced Baby Poussin, Classic Butter Chicken Sauce, Fenugreek Clotted Cream	
<i>Hiran Keema Ghotala</i>	27
Minced New Forest Venison, Quail Egg, Buttered Soft Roll	
<i>Baingan Bharta</i>	24
Grilled and Mashed Aubergine, Peanut and Sesame Gravy, Winter Truffle Bakharkhani	

BREADS AND RICE

<i>Kulcha</i>	8
Vegetable / Cheese / Peshawari / Caramelised Onion	
<i>Roti</i>	6
Plain / Green Pea Flour (Gluten Free)	
<i>Parantha</i>	6
Plain / Whole Wheat	
<i>Naan</i>	6
Plain / Buttered / Garlic and Coriander	
<i>Pulao</i>	7
Mixed Vegetable Rice / Aromatic Spiced Rice	
<i>Charwal</i>	5
Steamed Rice	

Dishes are subject to availability

All prices are inclusive of VAT. A discretionary Service Charge of 13.5% will be added to your bill

VEGETARIAN MENU AVAILABLE ON REQUEST

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Minimum Spend £40 per person