



tasting menu

Chaat Tartlet

Squid “Tako Yaki” Doughnut

Brioche and Lime Pickle Butter

Cured Sea Bream, Kalamansi Ponzu, Green Apple

Roasted Apricot, Achaar, Whipped Feta, Almonds

Roasted Halibut, Malay Fish Head Curry, Okra, Aubergine
(£16 supplement)

Moen’s Spring Lamb, Pea and Coconut, Dill Yoghurt

Chaat Masala New Potatoes

Banana Pudding

Cheese
(£12 supplement)

£85 per person

*Our kitchen is not allergen free, please inform us of any allergies
House filtered still and sparkling water is served at a charge of £1.50 per person
A discretionary 13% service charge will be added to your bill*



vegetarian tasting menu

Chaat Tartlet

Cheddar Gougères

Brioche and Lime Pickle Butter

Roasted Apricot, Achaar, Whipped Feta, Almonds

New Season's Marinated Courgette, Coal Smoked Aubergine, Ewes Curd

Glazed Tofu, Malay Sauce, Okra, Aubergine

(£10 supplement)

Green Chilli Paneer, Palak Purée, Pickled Red Onions, Sev

Chaat Masala New Potatoes

Banana Pudding

Cheese

(£12 supplement)

£85 per person

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