



tasting menu

Chaat Tartlet

Cuttlefish “Tako Yaki” Doughnut

Brioche and Lime Pickle Butter

Cured Sea Bream, Coal Smoked Aubergine, Red Pepper

Peak Season Peaches and Tomatoes, Sichuan Chilli, Tahini Cream

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

Moen’s Pork, Glazed Cheek, Sweetcorn Chevdo, Green Chutney

Chaat Masala New Potatoes

Banana Pudding

Cheese
(£6 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

Peak Season Peaches and Tomatoes, Sichuan Chilli, Tahini Cream

Marinated Courgette, Coal Smoked Aubergine, Ewes Curd

Glazed Tofu, Malay Sauce, Okra, Aubergine

(£10 supplement)

Tamarind Glazed Paneer, Sweetcorn Chevdo, Green Chutney

Chaat Masala New Potatoes

Banana Pudding

Cheese

(£6 supplement)

£85 per person

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