



CHEF'S SPECIAL

WEEKDAY TASTING MENU

AMUSE-BOUCHE

1ST COURSE

CASSIA BARK INFUSED BRAISED BEEF CHEEKS,
OYSTER PAKORA, SORREL & JHOL JUS

*CHÂTEAU TIMBERLAY, CUVÉE PRESTIGE, BORDEAUX SUPÉRIEUR - FRANCE - 2009

2ND COURSE

SPINACH & FETA CHEESE WONTON,
TANGY SWEET POTATO BHEL CHAAT & YOGHURT KEBAB

*CLAUDE VAL WHITE BLEND - PAYS D'OC, FRANCE - 2017

3RD COURSE

TANDOORI CORN-FED CHICKEN BREAST,
JERSEY ROYALS, PEACH CHUTNEY, GARLIC & CHILLI NAAN, MAKHANI SAUCE

*PINOT NOIR, PAPER ROAD, BORTHWICK ESTATE - NEW ZEALAND - 2016

OR

PAN FRIED FRESH JERSEY FISH WITH CRAB MEAT JHALMURI,
GARLIC & CHILLI NAAN, COCONUT SAUCE

*CHARDONNAY RESERVA, CASAS DEL BOSQUE - CHILE - 2015

DESSERT

VANILLA SET CUSTARD & PEACH COMPOTE
LAYERED IN A TOASTED BRIOCHE BASKET SERVED WITH
BASIL ICE CREAM & MANGO CRÉMEUX

*RIESLING, BOSCHENDAL RÉSERVE COLLECTION VIN D'OR - SOUTH AFRICA - 2015



£45.00 PER PERSON

*£70.00 PER PERSON WITH WINE PAIRING

PLEASE INFORM YOUR HEAD WAITER OF ANY DIETARY REQUIREMENTS OR ALLERGIES YOU MAY HAVE UPON ORDERING.

A DISCRETIONARY 10% SERVICE CHARGE WILL BE APPLIED TO ALL CHECKS.

ALL PRICES ARE INCL. OF THE CURRENT GOODS & SERVICES TAX.

OFFER AVAILABLE TUESDAY, WEDNESDAY & THURSDAY