



FESTIVE WINE DINNER WITH CHAPEL DOWN AND PH WINES Introducing Our Festive Tasting Menu

Tokri Chaat (d,gl)

Regal street food, straw potato basket, sweet potato and broad beans chaat, splashes with mint and tamarind chutney, sweet yoghurt, Mumbai sev and fresh pomegranate



Jalpari (d)

Hand-dived pan-seared scallops, textures of cauliflower, cauliflower pickle
Chapel Down Brut Reserve, Kent, England



Tangra Chilli Prawns (cr,so,e,gl)

Kolkata inspired batter-fried king prawns, peppers, spring onions, chilli garlic sauce

Riesling, Scheifer, Steillage, Mosel, Germany



Dopiazza Chicken (d)

Chargrilled chicken supreme, aromatic dopiazza sauce, with roscoff onion and charred spring onions, lemon rice

Pinot Noir, Hesketh, Adelaide Hills, Vintage 2022

or

Textures of Lamb (d,mu,gl,e)

Fennel scented lamb chop, elaichi bhuna gosht, garlic naan

Rioja Reserva, Monte Real, Spain

or

Monk Fish Nihari (d)

Chargrilled Cornish monk fish tail, Nihari broth, caramelised onion ring

Albariño, 'Genio y Figura', Spain



Dessert (d)

Chef's special platter

Chapel Down English Rosé, Kent, England

£94.95 per person

Wednesday 12 November 2025 | Arrival 6.45pm, Dinner 7.15pm.

Please inform your server of any allergies or dietary requirements. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill. Allergens: (CR)-Crustaceans, (M)-Mussels (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V)-Vegan