

Amaze & Graze



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Summer Autumn Menu Chef's 10 Course Taster

- 1c Amuse Bouche (chef's teaser)
- 2c Onion Chaatpati
 Onion fritter, mint yoghurt, pickles, puff rice & tamarind
- 3c Chef's In The Sea Selected dish of Chef's choice
- 4c Duck Mango Glazed Shashlick with Anorosh
 Pineapple, Kashmiri spice, green peppers & mango glaze
- 5c Scallops in Saffron Sauce Creamy curry & saffron sauce
- 6c Tandoori chef out of the box.
- 7c Malai Drumstick Korma with Puff Bread Roasted ginger, garlic, coriander mint coconut almond curry
- 8c Where's My Curry
 Guest to choose their favourite curry
- 9c Bhuna Lamb and Split Lentils Garlic & tomato reduction, split lentils jous served with paratha
- 10c Indian Kulfi & Apple Crumble
 Homemade Indian ice cream & cardamon
 apple crumble

Grenache Rose Bellefontaine Vin de Sweet, ripe yet crunchy fruit with soft and juicy flavours. France

Recommended wine by H.Waiter/sommelier

Sangiovese Syrah Toscana IGT II Sanzio Fruity and floral bouquet with spicy hues. **Italy**

Chardonnay Y Series Yalumba
Tropical fragrances, creamy peach and nougat flavours. Australia

Recommended wine by H.Waiter/sommelier

Grillo Appassimento DDOC Sicilia Miopasso Notes of dried fruits and nuts, with hints of oranges and grapefruit. Italy

Recommended wine by H.Waiter/sommelier

Cotes du Rhone Villages AOP "Les Coteaux" Boutinot

Dark and powerful, with raspberry and plum notes and a distinct grind of black pepper on the finish. France

Riesling Feinherb Mosel Schiefer Zingy citrus fruit, crisp green apple flavours and long appealing finish. **Germany**

£69.95pp (entire chef's table)
Wine pairing flight available with 9 courses at additional £39.95pp 125ml Glass per course Tasting menu available from 5.30pm till 7.30pm (prior booking only)