



PESCATARIAN TASTING MENU

Amuse Bouche

Chef's Special of The Day
Atul Kochhar Signature Prosecco

Scallop

Crushed Green Peas, Sautéed Asparagus,
Summer Truffle, Guava Chutney
Mango Wine, Rhythm Winery, India

Broccoli

Tandoori Malai Broccoli, Mix Sprouts Salad
Chardonnay, Thelema Vineyards, South Africa

Octopus

Grilled Octopus, Crispy Potato, Edamame Chaat
Riesling, 'Maxim' Maximin Grünhaus, Mosel, Germany

Elderflower Sorbet

Halibut

Pan Roasted Halibut, Crispy Calamari, Caviar,
Tomato & Green Pea Salad, Moilee Sauce
Chardonnay, Thelema Vineyards, South Africa

OR

Stargazy Biryani (Supplement £12)

Seafood Biryani, Tempered Pineapple Yoghurt
Chablis, Domaine Varoux, France

Gandharaj Lemon Tart

Lemon Curd, Italian Meringue, Berries
Noble Sauvignon Blanc, A Sticky End, New Zealand (75ml)

£74 Per Person | £51 Wine Pairing

This menu is offered for the entire table only.
All paired wines are served 100ml. For all food allergies and
intolerances, please speak to our staff about your requirements.

