



V A A S U

by Atul Kochhar

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, Maharashtra, India

Broccoli

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

Salmon

Tulsi, Young Ginger and Lime Leaf
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand

Elderflower Sorbet

Hebridean Lamb

Pan Seared Rump, Chickpeas Sundal Humus,
Baby Turnip and Morel Masala, Mushroom Korma
Shiraz, Sula Vineyards, Maharashtra, India

OR

Scottish Beef (Supplement £12)

Grilled Sirloin Steak, Marrow Roast, Rajwadi Aloo, Pasanda Sauce
Shiraz-Grenache, Renegade Ken Forrester, Stellenbosch, South Africa

Gandharaj Lemon Tart

Lemon Curd, Italian Meringue, Fresh Berries
Sauvignon Blanc Noble, The Ned, Marlborough, New Zealand (75ml)

£74 Per Person | £51 Pairing Wines

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



STARTERS

Octopus	£18
Tandoori Octopus, Crispy Potato and Edamame Chat	
Scallops	£18
Crushed Green Peas, Sautéed Asparagus, Summer Truffle Guava Chutney	
Chicken	£16
Tulsi, Tarragon and Coriander Marinated Clay Pot Oven Roasted, Onion Chutney	
Lamb	£20
Kashmiri Chili Marinated Tandoori Lamb Cutlet, Crispy Lamb, Mint Chutney	
Salmon	£16
Basil, Young Ginger, Lime Leaf, Onion Relish	
Broccoli	£12
Tandoori Malai Broccoli, Pomegranate, Tomato and Jaggery Chutney	
Kebab Thal	£22
Selection of Kebabs - Lamb, Chicken, Prawn, Broccoli	

MAIN DISHES

Spinach and Cheese Kofta	£22
Baby Spinach, Ricotta and Cottage Cheese Dumplings, Lababdar Sauce, Lotus Seeds	
Duck	£28
Pan Seared Duck Breast, Pickled Dates, Chettinad Sauce, Ghee Roast Potato	
Halibut	£26
Pan Roasted Halibut, Crispy Calamari, Caviar Tomato and Green Pea Salad, Moilee Sauce	
Muntjac	£35
New Forest Venison, Aubergine Steak, Grilled Asparagus Chocolate Glazed Rogan Sauce, Spiced Celeriac Puree	
Hebridean Lamb	£32
Pan Seared Rump, Chickpea Sundal Humus, Baby Turnip and Morel Masala, Mushroom Korma	
Scottish Beef	£37
Grilled Sirloin Steak, Marrow Roast, Rajwadi Aloo, Pasanda Sauce	
Stargazy Biryani	£36
An Aromatic Seafood Biryani, Tempered Yoghurt with Pineapple	

SIDES

Corn Crispy Fried Corn Kernels, Salt and Pepper	£10
Rajwadi Aloo Double Fried Baby Potato Tossed in Curry Leaf and Tomato Sauce with Ginger	£10
Asparagus and Chicory Tossed with Mustard Sauce	£10
Baby Aubergine Sweet and Sour Aubergine in Peanut Korma	£10
Mum's Dal Mama Kochhar's Signature Black or Tempered Yellow Lentils	£10

RICE AND BREAD

Poppadums Selection of Poppadums with Home-made Chutney	£5
Roti Whole Wheat Bread	£6
Mint Paratha Layered Flatbread with Dried Mint	£6
Naan Plain / Buttered / Garlic	£6
Kulcha Cheese Chili / Peshwari	£6
Chawal Steamed / Pulao Rice	£6

Please alert our staff if you have any food allergies before you order your meal. All prices are inclusive of VAT.
A discretionary service charge of 12.5% will be added to your bill.

