

DESSERTS

Mango BhapaDoi	£8.50
<i>Yoghurt Cheese Cake,</i>	
Champagne Drappier Rose Brut NV-France	£13
Chocolate Mousse	£9
<i>Passion Fruit, Hot Chocolate Sauce</i>	
Recioto della Valpolicella DOC, Bertani 2012	£8
Chocolate Fondant (N)	£9
<i>Peanut Butter Ice Cream</i>	
Maury Gernache Noir, Vin Doux Naturel, Cotes Catalanes 2013	£10
Tandoori Ananas	£8
<i>Grilled Pineapple, Star Anise, Yoghurt Ice cream</i>	
The Noble Wrinkled Riesling, d' Arenberg –Australia 2011	£6
Citrus Rice Pudding with Berries	£8
Rice cooked in milk with orange and lemon	
Gulab Jamun Brulee	£9
<i>Cardimum Infused Milk Dumpling</i>	
Kulfi (N)	£8
<i>Duo of Indian Ice Cream - Mango and Pistachio</i>	
Béres Tokaji Magita Cuvée – Hungary 2010	£7
Ice cream (N)	£7
<i>Salted Caramel / Stem Ginger / Honeycomb</i>	
Sorbet	£7
<i>Granny Smith Apple / Passion Fruit / Strawberry</i>	

75 ml for Desserts wine

Dishes with (N) Contains Nuts. Food allergies and intolerances:

Please speak to our staff if you want to know our ingredients.

A discretionary service charge of 12.5% will be added to your bill.

DIGESTIFS

50ml

Whiskey & Premium Whiskey

<i>Bells, Chivas Regal, Famous Grouse, J&B Rare, JW Black Label,</i>	£8
<i>Bushmills, Canadian Club, Jack Daniels, Jim Beam,</i>	£8
<i>Jack Daniels Single Barrel</i>	£9
<i>J W Gold Label</i>	£17
<i>J W Blue Label</i>	£22
<i>Chivas Regal 21 Years</i>	£16

Scottish Single Malts

<i>10yearold: Glenmorangie, Laphroaig, Talisker</i>	£8
<i>12yearold: Cardhu, Cragganmore, Glenkinchie, Glenlivet,</i>	
<i>Lagavulin, Jura</i>	£9
<i>18yearold: Glenfiddich, Bunnahabain,</i>	£10

Cognac, Armagnac & CALVADOS

<i>Martell V.S, Courvoisier V.S.</i>	£9
<i>Fine Calvados Le Compte</i>	£17
<i>Remy Martin V.S.O.P.</i>	£12
<i>Remy Martin X.O, Hennessy X.O</i>	£23

Ports

<i>Taylors LBV 2011 (100ml)</i>	£9
<i>Quinta Do Crasto Vintage port 2014 (100ml)</i>	£14

LIQUEURS

Bailey's, Benedictine, Cointreau, Disaronno, Drambuie, Lychee,
Grand Marnier, Glayva, Kahlua, Tia Maria, Limoncello £7

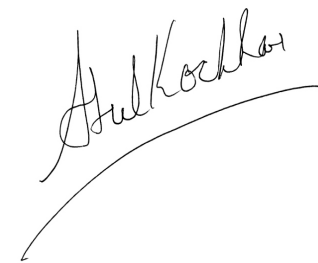
Coffee & Tea with Petits Fours

Americano, Cappuccino, Latte	£4.95
Espresso/Macchiato	£4
Double Espresso/Macchiato	£4.50
Liquor Coffee	£10
English, Decaf Tea, Green, Earl Grey, Assam, Fresh Mint, Peppermint, Darjeeling, Ginger	£4.50
Masala Chai	£4.95

The Dessert menu at Sindhu is inspired by Atul's love of traditional Indian cuisine, kept alight by his continuous research into ever-evolving regional dishes, combined with his dedication to using the finest British ingredients. The result is an innovative style of an authentic modern Indian cuisine that is totally unique.

All this in a beautifully designed space with breathtaking views across the Thames, The transformation of the restaurant took inspiration from the rivers of India and their connection to culture and life. Set against the backdrop of its peaceful riverside location, the splashes of golden saffron across the plush furniture and vibrant canvases are blended with subtle muted tones to create a comfortable, welcoming space – the perfect setting for Atul's sophisticated cuisine.

All of this is going to complete your indian experience as the best, matched with a sublime selection of sweet wines chosen by our sommelier



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