

Seasonal Game Tasting Menu £125
Accompanying Wine Flight £90

Pheasant Kempu

raw mango yoghurt, crispy curry leaves & poppadum curls
NV Laurent Perrier, La Cuvée, Brut, France



Chettinad Partridge Samosa

sweet corn, sprouts, tomato coconut chutney
Riesling 'Kremser Weinberge', W. Türk, Kremstal, Austria



Bhatti Ka Rabbit Tikka

rose petals, cinnamon, radish pickle, mustard yoghurt &
mint chutney
*Château de Ricaud, Cabernet Merlot, Cadillac, Right Bank Bordeaux,
France*



Roe Deer Chops Achari

spiced yoghurt, apple ginger relish, mustard potatoes &
blueberry chilli chutney
*Touriga Nacional-Cabernet Sauvignon, Herdade de Freixo, Alentejo,
Portugal*

or

Duck Nihari

braised supreme of mallard, mace, green cardamom &
caramelised onion
Malbec, 'Hunuc', D.Bousquet, Tupungato Mendoza, Argentina

Served with Dhungar Dal, Khumb Makkai Palak,
Saffron Pulao & Mixed Breads



Gajrela

heritage carrots, cardamom, crushed nuts & clotted cream
Château Roumieu, Sauternes



Signature Jamavar Dishes V - Vegetarian

Game Menu last order by 1:30pm (Lunch) and 9:00pm (Dinner) and 8pm (Sunday).

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.

Shots may be found in game dishes. Our standard wine measure is 100ml per course and 50ml for dessert

Menus are subject to change. Prices include VAT. A discretionary service charge of 3.5% and 10% cover charge will be added.