

Mother's Day Tasting Menu  
Accompanying Wine Flight

£90  
£70

Mother's Day Tasting Menu (V)  
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£90  
£70

Kamal Kakri Bhel

lotus root crisps, edamame, puffed rice  
& date-tamarind chutney  
*NV Laurent Perrier, La Cuvée, Brut, France*



Kesari Chicken Tikka

saffron, chillies, carrot-kale salad  
& mint chutney  
*Gewurztraminer, Dopff au Moulin, Alsace, France*



Rara Gosht

Hampshire Lamb, plum tomatoes, sun dried chillies  
& coriander  
*Malbec, 'Hunuc', D.Bousquet, Tupungato Mendoza, Argentina*

Served with Makai Palak, Kadhi Pakore,  
Jeera Pulao & Mixed Bread Basket



Makhana Kheer

rice pudding, almonds, pistachios  
& caramelised fox nuts  
*Sauternes, Château Roumieu, France*

Kamal Kakri Bhel

lotus root crisps, edamame, puffed rice  
& date-tamarind chutney  
*NV Laurent Perrier, La Cuvée, Brut, France*



Bhatti ka Paneer Tikka

sun dried chillies, garam masala, mint  
& raw papaya salad  
*Gewurztraminer, Dopff au Moulin, Alsace, France*



Aloo Bukhara Kofta

white pumpkin and paneer dumplings, prunes,  
cashew nuts, caramelised onion & yoghurt  
*Pinot Noir 'Reserve', Lawson's Dry Hills, Marlborough, New Zealand*

Served with Makai Palak, Kadhi Pakore,  
Jeera Pulao & Mixed Bread Basket



Makhana Kheer

rice pudding, almonds, pistachios  
& caramelised fox nuts  
*Sauternes, Château Roumieu, France*



Our Jamavar Mother's Day Tasting Menu will be served 27th - 30th of March 2025. Available for maximum 10 guests per table and cannot be paired with other menus. Last order by 1:30pm (Lunch), 9pm (Dinner) and 8pm (Sunday). Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts. 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 5% and a 10% cover charge will be added.