

## PESCATARIAN TASTING MENU

### AMUSE-BOUCHE

#### TEXTURES OF BEETROOT

Yoghurt Kebab & Beetroot Croquette, Murabba, Dehydrated Beetroot  
*Atul's Signature Prosecco*

#### SAMUDRI KHAZANA

Crispy fried Squid rings, Scallops with Caramelised Apple, Pumpkin Seed Podi  
*Chablis Domaine Des Geneves, France*

#### EXOTIC SORBET

#### TANDOORI MACHHLI

Mustard and Dill spiced Salmon, puffed Quinoa Salad  
*Pinot Noir, Wildsong, Te Awanga, Organic, Hawkes Bay, New Zealand*

#### KING PRAWN MAKHNI

King Prawns served with creamed Tomato & Fenugreek sauce, Garlic Naan  
*Soul Tree Reserve Shiraz-Cabernet Sauvignon, Nasik, India*

#### MANGO & WHITE CHOCOLATE MOUSSE

*Tokaji Beres Magita, Hungary*

**£49.95 PER PERSON**

**£74.95 PER PERSON WITH PAIRING WINES**

*Atul Kochhar*

*Dishes are subject to availability*

*Please alert our staff if you have any food allergies before you order your food and drink.  
All prices are inclusive of VAT a discretionary service charge of 12.5% will be added to your bill  
Paired wine servings are 100 ml, Dessert wine serving is 75ml.*

*Tasting menu applies for the entire table and cannot be used in conjunction with the À la Carte*