



VAASU
by Atul Kochhar

SABRINA GIDDA

27th March 2026

£59.95pp | £45 optional wine pairing

ARANCINI

Butter chicken arancini, coriander emulsion

TROUT

Achari Chalk Stream trout tostada, tomatillo & mooli

DUMPLINGS

Chicken & Prawn Dumplings, Ginger Consommé & XO Sauce

LAMB

Masala Lamb Cutlet en crepinette with Crispy Curry Leaf
Pomme Puree and Lamb Masala

CHOCOLATE FONDANT

Hot Chocolate Fondant, Jaggery Caramel Parfait and
Toasted Buckwheat

An alternative vegetarian menu is available.

Allergen Key- N- Nuts, D-Dairy, M-Mustard, F-Fish, G-Gluten, S-Sesame, C-Crustacean, MO-Molluscs, PN-Peanut, SO-Soya, E-Egg, V-Vegetarian VV-
Vegan Please Alert Our Staff If You Have Any Food Allergies Before You Order Your Meal. A

|| Prices Are Inclusive of VAT | A Discretionary Service Charge Of 10% Will Be Added to Your Bill