



SABRINA GIDDA

27th March 2026

£59.95pp | £45 optional wine pairing

ARANCINI

Butter chicken arancini, coriander emulsion
Riesling, 'Maxim' Maximin Grünhaus, Germany

TROUT

Achari Chalk Stream trout tostada, tomatillo & mooli
Sauvignon Blanc, Kim Crawford, New Zealand

DUMPLINGS

Chicken & Prawn Dumplings, Ginger Consommé & XO Sauce
Chablis, Domaine Grand Laroche, France

LAMB

Masala Lamb Cutlet en crepinette with Crispy Curry Leaf
Pomme Puree and Lamb Masala
Shiraz-Grenache, Renegade, South Africa

CHOCOLATE FONDANT

Hot Chocolate Fondant, Jaggery Caramel Parfait and Toasted
Buckwheat
Black Muscat Quady Elysium, California, USA (75ml)

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