

TASTING MENU

Amuse Bouche

Chicken Tikka Cone



Karara Kekda Aur Lagosta

Crispy Soft Shell Crab, Atul's Signature Peri-Peri Lobster Cocktail, Baby Watercress



Tandoori Ratan

Fennel Infused Lamp Chop, Mustard Marinated King Prawn



Meen Moilee

Pan-Roasted Wild Sea Bass, Vermicelli, Coconut and Curry Leaf Sauce



Nimbu Pani Sorbet



Gosht Rogan Josh Aur Sunhari Khasta

Roasted Rump of Cornish Lamb, Shoulder Samosa, Potato and Broad Beans



Rose Bhapa Dhoi

Rose and Raspberry Bhapa Doi, Pistachio Burfi

£78 per person

This menu is offered for the entire table only. Vegetarian option is available. Last order 21h30

Prestigious Wines

*2011 Riesling Kabinett Bernkasteler Badstube,
Joh Jos Prüm, Mosel, Germany*



2010 Pinot Noir Muddy Water, Waipara, New Zealand



*2009 Gewürztraminer Atul's Signature,
Jean Claude Gueth, Alsace France*



*2010 Geyserville Ridge, Sonoma County,
California, USA*



*2011 Tokaji Late Harvest, Royal Tokaji Wine Company
Tokaj-Hegyalja, Hungary*

£75 per person

Captivating Wines

*2012 Viognier, Yves Cuilleron Les Vignes d'à Côté
Vin de Pays Collines Rhodaniennes, Rhône, France*



2011 St Laurent Heinrich, Neusiedlersee, Austria



*2009 Gewürztraminer Atul's Signature,
Jean Claude Gueth, Alsace France*



*2011 Côtes du Roussillon Segna de Cor
Domaine Le Roc des Anges, France*



*2009 Chenin Blanc Les 4 Villages, Domaine FL
Côteaux du Layon, Loire, France*

£55 per person

APPETISERS

<i>Asparagus Kurkure Aur Tandoori</i>	£11
Spiced Tempura and Tandoor Grilled Asparagus, Minted Mayonnaise and Mixed Leaves	
<i>Tikki Teen Tarike Se</i>	£12
Assorted Galettes of Jersey Royal Potato, Red Kidney Beans, Baby Spinach and Apricot	
<i>Mackerel Ki Kathi</i>	£14
Kolkata Style Mackerel, Crispy Naan Bread, Peppers and Free Range Egg	
<i>Khasta Murgh</i>	£14
Chicken Tikka Pie, Wild Berry Chutney	
<i>Jal Tarang</i>	£17
Pan Seared Spiced Crusted Scallops, Grape Chutney	
<i>Karara Kekda Aur Lagosta</i>	£18
Crispy Soft Shell Crab, Atul's Signature Peri-Peri Lobster Cocktail, Chilli Cress	
<i>Tandoori Ratan</i>	£25
Minted Wild Sea Bass, Spiced Quail and Mustard Marinated King Prawn, Lamb Chop (Vegetarian Option on Request - £16)	

SIDES

<i>Adraki Phaliyan</i>	£8
French Beans Tempered with Sesame and Ginger	
<i>Punjabi Chole</i>	£8
North Indian Style Cooked Chickpeas	
<i>Palak Paneer</i>	£8
Spinach with Home Churned Cottage Cheese	
<i>Chukandar Poriyal</i>	£8
Beetroot and Coconut Stir-fry	
<i>Aloo Jeera</i>	£8
Sautéed Baby Potatoes with Roasted Cumin	
<i>Dal</i>	£8
Benares Signature Black or Tempered Yellow Lentils	

MAIN DISHES

<i>Khumbi Mutter Aur Paneer</i>	£22
Beetroot Stuffed Cottage Cheese, Portobello Mushroom, Mixed Vegetable Kulcha	
<i>Meen Moilee</i>	£29
Pan-Roasted Stone Bass, Vermicelli, Coconut and Curry Leaf Sauce	
<i>Tandoori Macchi</i>	£32
Tandoor Baked Organic Salmon, Cucumber and Dill, Horseradish Cream, Crispy Pak Choi	
<i>Samundri Khazana Do Pyaaza</i>	£35
King Prawn, Scallop, Squid with Tangy Onion and Tomato	
<i>Gosht Rogan Josh Aur Sunhari Khasta</i>	£32
Roasted Rump of Cornish Lamb, Shoulder Samosa, Potato and Broad Beans, Rogan Sauce	
<i>Aachari Batakh Roast</i>	£29
Pickling Spiced Gressingham Roasted Duck, Mixed Bean Pulao, Confit Leg Curry	
<i>Murgh Makhan Masala</i>	£27
Tandoor Cooked Corn-Fed Chicken Supreme, Tikka Pie, Masala Sauce	
<i>Special Of The Day</i>	MP
Ask your server for more details	

BREADS AND RICE

<i>Roti</i>	£3
Plain/ Missi	
<i>Parantha</i>	£4
Plain/ Whole Wheat	
<i>Naan</i>	£4
Plain/ Buttered/ Garlic/ Tomato and Olive	
<i>Kulcha</i>	£5
Mixed Vegetable/ Cheese/ Peshawari	
<i>Charwal</i>	£5
Steamed/Pulao/Fruit & Nuts/Mixed Vegetable Rice	

DISHES ARE SUBJECT TO AVAILABILITY
OUR DISHES MAY CONTAIN NUTS OR TRACES OF NUTS – PLEASE ASK YOUR WAITER

ALL PRICES ARE INCLUSIVE OF 20% VAT AND A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

PLEASE ENQUIRE ABOUT OUR CHEF'S TABLE & PRIVATE DINING ROOMS