

New Year's Eve Menu Accompanying Wine Flight

£165
£100

Crab Porthol

Devon crab, black pepper, chives & roasted spices
NV Laurent-Perrier 'La Cuvée' Brut, Champagne, France

Scallops Chettinad

roasted spices, green pepper relish & plantain chips
Gewurztraminer, Dopff au Moulin, Alsace, France

Salmon Nartanga

cream cheese, pepper, lime leaves and zest & Oscietra caviar
Riesling, Josephine, Dr. Lippold, Mosel, Germany

Murgh Tikka Angaare

char smoked chicken, spiced yoghurt, mint & mooli raita
Nero d'Avola-Syrah 'Passo di Luna', Funaro, Sicilia, Italy

Lobster Alleppey

raw mango, fresh turmeric, shallots & Kerala spiced coconut milk
Pouilly-Fuissé 'Clos Reissier', Domaine P. Frères, Burgundy, France

or

Rajasthani Safed Maas

Hampshire lamb, mace and cardamom & chilli spiced yoghurt
Touriga Nacional, Churchill Estate, Douro, Portugal

Served with Dal Jamavar, Asparagus & Beans Poriyal,
Jeera Pulao & Mixed Breads

Chilli Chikki Fondant

Valrhona Guanaja, cinnamon ice cream & vanilla streusel
10 years old Tawny, Quinta do Ferreira, Portugal

or

Winter Berries Rasmalai

wheat biscuit, mixed berries cream & chutney
Tokaji Szamorodni, Dorgó, Tokaj, Hungary

New Year's Eve Menu (V) Accompanying Wine Flight

£165
£100

Calcutta Chaap

seasonal vegetables, fennel, grain mustard & tomato chutney
NV Laurent-Perrier 'La Cuvée' Brut, Champagne, France

Dahi Ke Kebab

spiced hung yoghurt, pink aubergine chutney, saffron & methi puffs
Nero d'Avola-Syrah 'Passo di Luna', Funaro, Sicilia, Italy

Palak Akhrot Seekh

baby spinach, edamame, broccoli, walnuts & blueberry ginger chutney
Pouilly-Fuissé 'Clos Reissier', Domaine P. Frères, Burgundy, France

Truffle Paneer Tikka

fig chutney, cream cheese, kale-babycorn salad & fresh truffle
Pinot Noir 'Reserve', Lawson's Dry Hills, Marlborough, New Zealand

Bharwan Gucchi Kesari

morels, petit pois, cashew nuts, caramelised onions & saffron
Riesling, Josephine, Dr. Lippold, Mosel, Germany

or

Thallasery Vaayapoo Kofta

plantain, banana flower, root vegetables & roasted coconut sauce
Tempranillo Crianza, Finca Antigua, La Macha, Spain

Served with Dal Jamavar, Asparagus & Beans Poriyal,
Jeera Pulao & Mixed Breads

Chilli Chikki Fondant

Valrhona Guanaja, cinnamon ice cream & vanilla streusel
10 years old Tawny, Quinta do Ferreira, Portugal

or

Winter Berries Rasmalai

wheat biscuit, mixed berries cream & chutney
Tokaji Szamorodni, Dorgó, Tokaj, Hungary

Signature Jamavar Dishes

Our Jamavar New Year's Eve Menu will be served 31st December 2025. Available for maximum 10 guests per table and cannot be paired with other menus. Last order by 9:30pm.

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts. Menus are subject to change.

Our standard wine measure is 100ml per course and 50ml for dessert. Prices include VAT. A discretionary service charge of 5% and a 10% cover charge will be added.