

Christmas Day Tasting Menu

Gup Shup

Amuse-bouche

Brixham Crab Shorba (D)

Hand-picked white crab meat, crab shell Goan spiced bisque, sea herbs

Heritage Beetroot

Red beetroot bhaji, pickled golden beetroot, candy beetroot pachadi

Tandoori Duck Chaat (D)

Charred duck breast, apricot chutney, crispy bhel, pomegranate seeds

Champagne Sorbet

Winterberries compote

Spiced Lobster

Curried butter poached lobster tail, wild mushroom biryani, lobster caviar sauce

Celebration of Herefordshire Beef (D)

Pan roasted fillet, beef blade stuffed roscoff onion, spiced potato terrine, masala jus

Mahal Festive Pudding (D) (N) (G)

White chocolate and gulab jamun tart, Christmas pudding ice cream

7 Course Tasting Menu | £65pp Wine pairing (additional) | £50pp

Cotswold Cheese Selection £12 (D) (G)

Cotswold Brie, Oxford Blue, Cerney Ash, Worcestershire Hop
Fresh honeycomb, grapes, celery, chutney and artisan crackers

Please note the tasting menu must be taken by the entire table.
Allergen information available on request. Please inform us of your specific allergy or dietary requirement when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.

(D) – contains dairy, (N) – contains nut, (G) – contains gluten