



THE RED FORT

TASTING MENU

£49 PP / £69 PP WITH WINES
(MIN 2 PER TABLE)

STONEBASS TIKKA: Stonebass fillet, garlic, ginger, chilli

HARIYALI JHINGA: Tandoori king prawns, coriander, curry leaves, chilly, mint

HARA KEBAB: Spinach & fenugreek leaves, cheddar cheese, onion, coriander

MURGH TIKKA: French corn-fed chicken pieces, basil, mustard paste, black pepper

(All dishes are served as a starter selection with naan & selection of chutneys)

Domaine Fiumicicoli, Vermentino, Corse Sartene, Corsica, France (Organic) 2016 (175 ml)

NALLI ROGANJOSH: Scottish lamb shank, nutmeg, mace, cinnamon, bay leaf, onions, chilli

KOZHI KUZHAMBU: French corn-fed chicken pieces, ginger, cinnamon, garlic, cloves, chilli

BHINDI MASALENDAR: Stir-fried okra spiced with tomato, onion & sun-dried spices

DAL MAKHANI: Black lentils, tomato, ginger, garlic, spices & butter

Saffron rice with cumin & naan bread

(All dishes are brought on the table to share)

**Visionaire, Holden Manz, Cabernet Sauvignon, Merlot, Petit Verdot, Shiraz, Cabernet Franc,
Franschhoek, Western Cape, South Africa 2012** (175 ml)

AAM KI KULFI: Indian mango ice cream

Tore Delle Signore, Conte D'Attimis Maniago, Verduzzo, Colli Orientali Del Friuli, Italy 2014 (100 ml)

Tea/Coffee

VEGETARIAN TASTING MENU AVAILABLE (FOR MIN 2 GUESTS)
NOT VALID WITH ANY OTHER DISCOUNT OFFER.

PLEASE SPEAK TO YOUR SERVER FOR ALLERGENS INFORMATION.
A discretionary service charge of 12.5% applies. All dishes may contain traces of nuts. VAT included.