OUDH

1722

FEASTING

CLASSIC FEASTING

£130 per person

Sommelier Wine Pairing
£95 per person

Gol guppa, jaljeera, potato, sprouting moong (g,m)
Lamb bheja, sheermal (g,d)

Koshu, Hishiyama Vineyard, 2023
Grace Wine – Yamanashi Prefecture, Japan

Herdwick lamb gilawat (n,d,g)

Bonarda "The Apple Doesn't Fall Far From The Tree", 2023
Matias Riccitelli – Mendoza, Argentina

Malai murgh, chicken leg, cardamom, black cumin (n,m,d)
Lasooni jinga, king prawn, garlic, raw mango (m,g)

Condrieu "Les Cassiness", 2024
Paul Jaboulet Ainé – Rhône, France

Mutanjan dum biryani, oxtail, aged basmati, sweet carrot (d)
Gulnaar, tandoori chicken, smoked tomato, cream (n,m,d)
Kara masala ka gosht, masala confit goat (m)
Dal Bukhara, urid lentils, cream (d)
Naan, wild garlic, coriander and ghee (g,d)
Chaval rice, steamed aged basmati

Karmrahyut "Reserve", 2015
ArmAs Estate – Aragatsotn Province, Armenia

Gulab jamun, chantilly (d,n,g)
or
Ras malai, pistachio, cardamom (d,n)

Gosset "Petite Doucet" Rosé, NV
Champagne, France

Gluten (g), Dairy (d), Nuts (n), Mustard (m)

Please inform a member of our team if you have any allergies or dietary requirements before ordering.
Kindly note a discretionary service charge of 13.5% will be added to your bill.