

bhoomi

Tour of Bhoomi 5 Course Tasting Menu

Amuse Bouche

Beef & Aubergine

Pan fried Hereford fillet, spiced, roasted & mashed aubergine

Kala

Twenty-four hour marinated Scottish salmon, chilli mango chutney

Gun Powder Pork

*Pork tenderloin tossed in tomato & garlic reduction with bell peppers & chillies
Served with garlic naan*

Chicken & Spinach Chettinad

*Cotswold chicken breast, spinach leaves, crushed pepper, star anise, coconut
Served with steamed rice*

Kulfi & Gulab Jamun

Milk reduction, flavoured ice-cream, Saffron infused dumpling, pistachios

49.00 per person

(To be taken by the entire table)

Accompanying flight of wines 39.00pp or individual glasses available at 8.00

Vegetarian & pescatarian options available