



ESSENCE WROTHAM

FESTIVE SIX COURSE TASTING MENU

Amuse-Bouche

Potato & Lime Soup (d) (V)

Silky potato soup, fresh lime, coriander and green chilli, crisp papad tuile
Pinot Noir and Pinot Meunier | Chapel Down Rosé Reserve | England | 2021



Jalpari (mu,gl,cr)

Pan-seared hand-dived scallops, moillie sauce, red cabbage thoran
Riesling | Pikes 'Hills & Valleys' | Clare Valley | Australia | 2024



Roasted Coconut Crab, Punugulu (d,cr,gl) (£18 supplement)

Sweet crab roasted with coconut, curry leaves and aromatic spices, served with
crisp punugulu and coconut-chilli chutney
Chardonnay | Chablis Domaine Des Genèves | Burgundy | France | 2022



Seasonal Sorbet



Belagavi Chicken (mu)

Tender chicken cooked with roasted coconut, Karnataka spices and curry leaves,
finished with a touch of tamarind

Pinot Noir | Les Mougeottes | Languedoc | France | 2024

or

Textures of Lamb (d,mu)

Fennel scented lamb chop, lamb kosha mangsho, pickled turnip

Tempranillo | Bodegas Riojanas | Rioja | Spain | 2019

Main course is served with saag makai, garlic naan (gl,d,e) and lemon rice



Saffron & Pistachio Crème Brûlée (d,n)

Saffron and pistachio crème brûlée with spiced shortbread and cranberry compote

Furmint, Hárslevelű, Muscat | Royal Tokaji | Tokaj-Hegyalja | Hungary | 2018

£56.95 Per Person | £39.95 Wine Pairing

Please inform your server of any allergies or dietary requirements. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

Allergens: (CR)-Crustaceans, (M)-Mussels, (MO)-Mollusc, (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V)-Vegan