



YAATRA

Indian Restaurant & Bar

Embark on a culinary expedition through India’s coastal belt and beyond, where every course reflects a chef’s personal memory, a regional influence, and a modern twist. Curated with seasonal produce, house-ground spices, and nostalgic techniques.

CHEF’S JOURNEY TASTING MENU — THE YAATRA TRAIL

6 Courses – “Rooted in tradition, inspired by travel.”
£75 per person Additional £69 per person for pairing wines



WELCOME SNACKS

Avocado Puri (m, g)
A crisp and creamy amuse-bouche inspired by Mumbai street food culture, with a contemporary avocado twist
Prosecco, Via Vai DOC, Veneto, Italy

COURSE 1 — BENGAL

Charred Kasundi Prawn (m, mu, cr, su)
From the riverbanks of Bengal, coastal freshness with mustard chargrilled prawn, balanced by mint’s cooling tones
Anciens Temps Rosé, Vin de France, France

COURSE 2 — KERALA

Togarashi Scallop, Malabar Coconut Butter (m, g, mo, mu)
Inspired by Kerala’s spice coast, coconut richness with Japanese togarashi and a house-made citrus podi — a bold interplay of cultures
Chablis, Domaine de Vauroux, Burgundy, France

COURSE 3 — DELHI

Chaat Tartlet Espuma Honey Yoghurt (m, g, su)
A refined take on Delhi’s bustling street-side chaat; tartlets hold the crunch, espuma offers smoothness, and pomegranate

COURSE 4 — PUNJAB

Tandoori Chicken Tikka (m, mu, su)
A tribute to Punjab’s robust flavours — smoky tandoor-grilled chicken complemented by earthy mooli and the classic mint chutney
Barbera Amonte, Volpi, Piemonte, Italy

COURSE 5 (CHOOSE ONE)

UTTARAKHAND — HIMALAYA
Slow Cooked Lamb Osso Buco
Rustic and hearty, this slow-cooked lamb draws from Garhwal’s mountainous kitchens
or

TAMIL NADU
Tenderloin Beef Curry (m, mu)
From the Chettinad region, this rich beef curry is slow cooked in a silky coconut, black pepper and yoghurt gravy
Crios Malbec, Susana Balbo, Mendoza, Argentina

All mains served with smoked lentils (m), saffron rice (m), garlic naan (m, g)

COURSE 6 (CHOOSE ONE) — DESSERT

Gulab Jamun, Rabri Parfait (m, g, n, e)
North India’s favourite sweet — reimaged. Deep-fried dumplings, creamy parfait, and a fragrant rose finish
or

Dark Chocolate Mousse (m, g, e)
A European dessert with an Indian soul — intense dark chocolate balanced by cooling mint sorbet and textures of crumble
Late Harvest Riesling, Urlar, Wairarapa, New Zealand

- ce Celery
- m Milk
- se Sesame
- g Gluten
- mo Molluscs
- so Soya
- cr Crustaceans
- mu Mustard
- su Sulphites
- e Egg
- n Nuts
- ve Vegan
- f Fish
- p Peanuts
- l Lupins

A discretionary 10% service charge will be added to your bill. Please advise a member of the team if you have any allergies, we may need to be aware of. All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however any product may contain traces as all menu items are produced in the same kitchen.