

मंथन

Manthan

M A Y F A I R

DIWALI ~ SIGNATURE £65pp

(Add Wine Pairing £55pp)

Papadoms & Chutneys

Chicken Tikka ~ Samosa

CHARRED, MINT, GARLIC PICKLE

(Gobillard, Tradition, Brut, Hautvillers, Champagne, France)

Fish ~ Tawa Fry

SEA BASS, SOUTHERN SPICES, SAMBAL

(Weingut Tesch, Riesling, Nahe, Germany)

Lamb ~ Chop

INDIAN ONION, ROYAL CUMIN, GARAM MASALA

(Puente de Salceda, Rioja Reserva, Tempranillo, Rioja, Spain)

Jheenga ~ Lababdaar

WILD PRAWNS, GINGER, TOMATO

(Humberto Canale, Old Vine Malbec, Patatagonia, Argentina)

or

Venison ~ Kachhi Mirch

SLOW-COOKED, GREEN PEPPERCORN, FENNEL

(De Martino, Estate, Merlot, Maipo Valley, Chile)

SERVED WITH KAALI DAL, RICE & PARATHA

DIWALI ~ VEGETARIAN £65pp

(Add Wine Pairing £55pp)

Papadoms & Chutneys

Raj ~ Kachori

POTATO, MIX SPROUT, TAMARIND, MINT

(Gobillard, Tradition, Brut, Hautvillers, Champagne, France)

Artichoke ~ Tikki

CRISPY JERUSALEM CAKE, PICKLE, SALLI

(Weingut Tesch, Riesling, Nahe, Germany)

Achari ~ Soya Chop

GOOSEBERRY, YOGHURT, PICKLE

(Gavi, Cristina Ascheri, Cortese, Piemonte, Italy)

Palak ~ Paneer

SPINACH, COTTAGE CHEESE, FENUGREEK

(Pretty Gorgeous, Rose, Languedoc-Roussillon, France)

or

Bharli ~ Vangi

BABY EGGPLANT, POPPY SEED, BLACK SPICE

(Pete's Pure, Pinot Noir, South-East Region, Australia)

SERVED WITH KAALI DAL, RICE & PARATHA

Anjeer ~ Kheer

FIG, PISTACHIO, KULFI

(Sauternes, Les Garonelles, Lucien Lurton, Bordeaux, France)

or

Classical ~ Trio

BESAN LADDOO, GULAB JAMUN, SRIKHAND

(Sauternes, Les Garonelles, Lucien Lurton, Bordeaux, France)

AVAILABLE: MONDAY, 2ND NOVEMBER - SUNDAY, 8TH NOVEMBER 2026

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.

Prices include VAT. A discretionary service charge of 15% applies.

