



Autumn Along the Silk Road:
CLASSIC TASTING EXPERIENCE

7-Course £65 | Wine Pairing £35

THE PERSIAN GARDEN

Aromatic beginnings from ancient gardens: smoked aubergine and potato tart with roasted walnut, cucumber yoghurt, and micro herbs. A reimagining of Persian herb platters and aubergine dips.

SPICE MERCHANT'S BOUNTY

Scents of Samarkand's spice stalls: pan-seared king scallop with cinnamon-tempered mung bean, glazed heritage carrot, mango chutney, and toasted pistachios.

CARAVAN FIRE

Flames and feast beneath desert stars: pomegranate molasses-marinated lamb chop, mint & coriander chutney, and spiced seasonal root vegetables.

SILK ROAD ORCHARD

A palate cleansing oasis: poached pear in rosewater syrup, and mango sorbet.

DESERT CROSSING

Chargrilled flavours from caravan kitchens and oasis fires: spiced corn-fed chicken supreme marinated in yogurt, garlic, and sumac. Served with smoked date purée, and saffron rice pulao.

MOUNTAIN PASS

The rugged heart of the journey: 28-day dry-aged beef fillet, ox heart croquette, pink peppercorn sauce, smoked salt, and foraged greens.

CONSTANTINOPLE'S SWEET DREAMS

An opulent finale of spice and indulgence: dual chocolate mousse (80% and 50%), cocoa tuile, cinnamon chocolate soil, cardamom ice cream, and a touch of saffron and rose petal dust.

*If you have any food allergies or intolerances, please advise a member of our team. Due to the style of our cooking, we cannot guarantee that any dishes are free from any allergy or intolerance causing ingredients.
A discretionary 12.5% service charge will be added to your bill.*



Autumn Along the Silk Road:
VEGETARIAN TASTING EXPERIENCE

7-Course £60 | Wine Pairing £35

THE PERSIAN GARDEN

Aromatic beginnings from ancient gardens: smoked aubergine and potato tart with roasted walnut, cucumber yoghurt, and micro herbs. A reimagining of Persian herb platters and aubergine dips.

SPICE MERCHANT'S BOUNTY

Scents of Samarkand's spice stalls: pan-seared king oyster mushroom with cinnamon-tempered mung bean, tenderstem broccoli, black garlic purée, and toasted pistachios.

CARAVAN FIRE

Flames and feast beneath desert stars: sweet and sour butternut squash with spiced chickpeas, crispy leek, and pomegranate molasses glaze.

SILK ROAD ORCHARD

A palate cleansing oasis: poached pear in rosewater syrup and mango sorbet.

DESERT CROSSING

Treasures from caravan provisions: jackfruit and roasted potato croquettes with saffron pulao, charred Romanesco, and herb-scented jus.

MOUNTAIN PASS

The rugged heart of the journey: gobi sixty-five (fried cauliflower) with tempered beluga lentils, seasonal root vegetables, and aromatic curry leaf sauce.

CONSTANTINOPLE'S SWEET DREAMS

An opulent finale of spice and indulgence: dual chocolate mousse (80% and 50%), cocoa tuile, cinnamon chocolate soil, cardamom ice cream, and a touch of saffron and rose petal dust.

*If you have any food allergies or intolerances, please advise a member of our team. Due to the style of our cooking, we cannot guarantee that any dishes are free from any allergy or intolerance causing ingredients.
A discretionary 12.5% service charge will be added to your bill.*