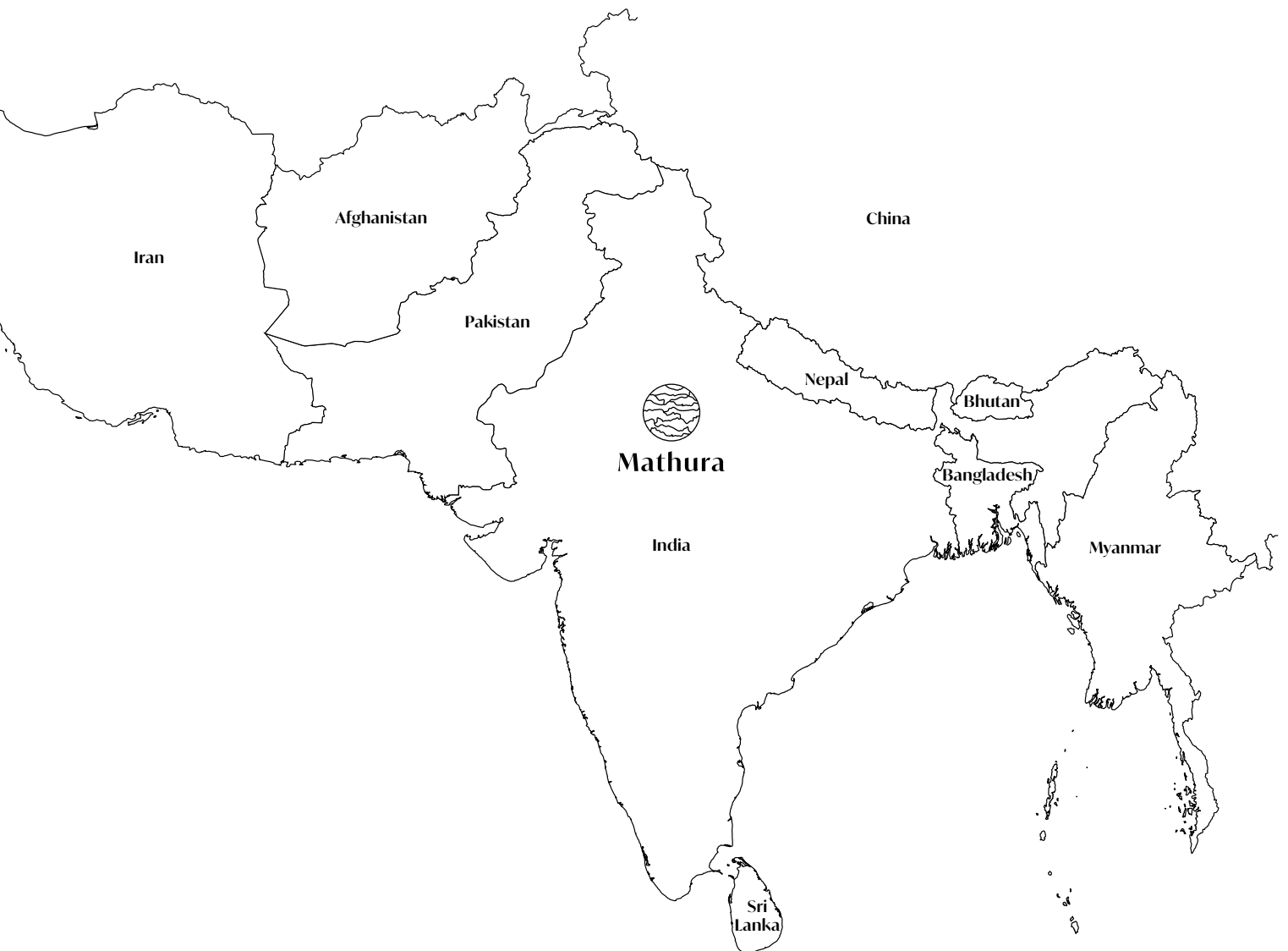




Mathura

BY ATUL KOCHHAR



**MAKE MEMORIES,
ENJOY THE CULTURE OF INDIA
AND ITS CLOSE-BY COUNTRIES...**



MATHURA – A LA CARTE

BASKET OF POPPADOMS (v) (d) 6
served with mango and cranberry chutney

STARTERS

King Shrimp (d) (g) 20

Grilled garlic shrimp, shrimp cake, wild garlic mayo, nori dusted crackers

Orkney Scallop 26

Torched scallop, mango, sea grapes, balsamic pearls

• *Wine recommendation: Castelnau Brut Rosé, Reims* •

Summer Truffle Tartlet (v) (d) 19

Cream cheese stuffed morels, wild mushroom, shimeji pickle

• *Wine recommendation: Brouilly, Château De Briante, Beaujolais, France* •

Scottish Salmon (d) 16

Royal cumin & dill herb marinated salmon tikka, avocado relish, fermented garlic

Lucknow Ki Chaat (v) (d) 14

Crispy potato, yellow peas stew, spring vegetable fritters, buttermilk foam, tamarind jelly

Mathura Kebab Platter (d) (n) 20 for one / 38 for two

Saffron and yoghurt marinated chicken, mustard marinated seabass, nutmeg smoked minced lamb seekh, grilled garlic prawns served with mint sauce, mooli salad

• *Vegetarian option available* •

Paneer Tikka (v) (d) 15

Apricot stuffed cottage cheese, green mango chutney, quinoa bhel

Lamb Chops (d) 18

Lamb cutlets marinated green chilli, smoked yoghurt served with fennel & celeriac slaw

• *Wine recommendation: Barbera d'Alba Fratelli Antonio e Raimondo, Piedmont, Italy* •

ACCOMPANIMENTS

Saffron Rice (v) 6

Steamed Rice (vg) 5

Cheese and Chilli Naan (v) (d) (g) 5

Paratha (v) (d) (g) 5

Garlic Naan (v) (d) (g) 4

Naan (v) (d) (g) 4

Roti (vg) (g) 4

Vegetable Kulcha (v) (d) (g) 5

Assorted Bread Basket (v) (d) (g) 11

(vg) vegan (v) vegetarian (d) contains dairy (g) contains gluten (n) contains nuts (a) contains alcohol

Prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, which is distributed to the team. If you have any allergies please inform your server. Allergen information available on request. Please inform us of your specific allergy or dietary requirement when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Fish dishes may contain small bones. Game dishes may contain shot.

MAINS

Cornish Cod and Clams (d) (g) 34

Pan-seared cod, asparagus, clams, mild coconut & fennel sauce, curry leaf sambal

• *Wine recommendation: Marlborough Pinot Gris, Greywacke, New Zealand* •

Scottish Wild Prawn (a) 36

Goan spiced prawn, seafood mussel curry, coconut podi, pickled onion

• *Wine recommendation: Chablis, J Moreau Et Fils, Burgundy, France* •

Lemon Butter Chicken (d) (n) 32

Tandoori spiced free-range poussin, creamy tomatoes & fenugreek gravy, quail egg pickle

Isle of Wight Aubergine (vg) (n) 26

Roasted aubergine bharta, young grapes, sesame and tellicherry pepper sauce

Ricotta and Spinach Kofta (v) (d) (n) 26

Ricotta raisin Stuffed spinach dumpling, almond and cashew korma, parmesan crisp, caramelised onion kulcha

• *Wine recommendation: 'Enchanted Garden of the Eden Valley' Riesling, Dandelion Vineyards, Australia* •

West Country Lamb (d) (g) 36

Spring herbs crust lamb canon, lamb leg Rogan josh, Norfolk carrot, pickled turnip

Garhwal Kid Goat Curry (d) 32

Himalayan hand-crushed spices, green chili, ginger and yoghurt sauce, served with purola red rice

Red Deer (g) 38

Hot spices dusted venison tenderloin, masala jus, beetroot puree, tender stem broccoli, venison pie

• *Wine recommendation: Aventura Los Chacayes Sur Malbec, Kaiken Aventura, Mendoza, Argentina* •

Awadhi Lamb Biryani (d) 29

Fragrant basmati rice cooked with lamb, along with delicate spices from royal kitchens of Lucknow

• *Vegetarian option available* •

SIDES

Carrot, Green Bean, Edamame Thoran (vg) 7

Kerala spiced tempered greens, curry leaf and coconut

Broccoli and Asparagus (vg) 8

Grilled five spice tender stem broccoli and asparagus

Chickpeas (vg) 7

Afghani 36 hour slow-cooked black lentil and kidney beans

Black Dal (v) (d) 8

36 hour slow-cooked black lentil and kidney beans

Yellow Dal (vg) 8

Cumin and garlic tempered five lentils

Delhi Roast Potato (v) 7

Roasted potatoes tempered with cumin and gunpowder spices

Cucumber Mint Yoghurt (v) (d) 4

Spring Salad (vg) 5

Sri Lankan Spicy Sauce 5

Masala Onion Salad (vg) 3

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