



# Mathura

**MATHURA WILL NEVER STOP  
CREATING AND INNOVATING**

**FROM THE INFINITE ABUNDANCE**

**OF FLAVOURS,**

**UNIQUE SPICING**

**ARTISTICALLY ASSEMBLED  
BY ATUL KOCHHAR.**

**FEAST, LAUGH, DRINK AND DINE...  
THERE WILL ALWAYS BE**

**SOMETHING DIVINE**

**TO DELIGHT AND DEVOUR.**



## MATHURA 5 COURSE TASTING MENU

£58.00 per person

We recommend a 500ml carafe of:

Harmonie De Gascogne Blanc, Rouge or Rosé £20.00

If you would like to try bottle of our unique Indian wine:

Soul Tree, Sauvignon Blanc or Cabernet Sauvignon £47.00

### AMUSE BOUCHE

**Chef's Choice**

### FIRST COURSE

**Lucknow Ki Chaat (v) (d)**

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

### SECOND COURSE

**Saffron Chicken (d)**

Saffron marinated chicken tikka, grilled asparagus, quinoa bhel

### THIRD COURSE

**King Prawn (d) (n)**

Grilled garlic prawns, crispy prawn cake, wild garlic mayo, sesame sauce

### MAIN COURSE

**West Country Lamb (d) (g)**

Lamb leg Roganjosh, Delhi roast potato

Served with Dal Makhani (v) (d), steamed rice (vg) and butter naan (v) (d) (g)

### DESSERT

**Dark Chocolate, Coffee, Caramel Bomb (v) (d) (g)**

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

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.



## MATHURA 5 COURSE VEGETARIAN TASTING MENU

£58.00 per person

We recommend a 500ml carafe of:

Harmonie De Gascogne Blanc, Rouge or Rosé £20.00

If you would like to try bottle of our unique Indian wine:

Soul Tree, Sauvignon Blanc or Cabernet Sauvignon £47.00

### AMUSE BOUCHE

**Chef's Choice (v)**

### FIRST COURSE

**Lucknow Ki Chaat (v) (d)**

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

### SECOND COURSE

**Paneer Apricot Tikka (v) (d)**

Apricot stuffed cottage cheese, grilled asparagus, quinoa bhel

### THIRD COURSE

**Aubergine Katli (v) (d) (n)**

Aubergine steak, roasted pepper, sesame sauce, tempered yoghurt chutney

### MAIN COURSE

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

Ricotta and raisin stuffed spinach dumpling, almond and cashew sauce,  
fenugreek oil, parmesan crisp

Served with Dal Makhani (v) (d), steamed rice (vg) and butter naan (v) (d) (g)

### DESSERT

**Dark Chocolate, Coffee, Caramel Bomb (v) (d) (g)**

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

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.