

TASTING DINNER MENU £110 per head

Wine Paring - additional £80 per head

Starters

Griddled Scallops

Orkney Diver caught scallops ,moilee sauce

Quail

Grilled boneless quail fillets , lime and chilli

Grilled Artichoke

Yogurt,green cardamon & cream cheese

All the above dishes are served as a starter selection

Main Course

Lamb Cutlets

French trimmed lamb & Kashmiri chilli and lime

or

King Prawn Moilee

Kerala sauce & black pepper

or

Venison

Venison loin steak served with spicy tamarind sauce

or

Jackfruit Biryani

Tender jackfruit, aromatic basmati rice ,raitha

Vegetable of the day,Pilau Rice,Selection of Breads

Desserts

Mango Brulee

or

Selection of Cheese (Supplement £18)

All dishes may contain nuts. Prices include VAT

A 15% discretionary service charge will be added to the bill

EARLY DINNER MENU - £50 per head
Available from 5.30pm - 6.30pm

Nocellara Olives

(Please select one starter, one main)

Starters

Grilled Artichoke Hearts

Grilled Octopus

Main Course

Grilled Salmon

Scottish salmon, pepper corn sauce

Chicken Makhani

Grilled French Corn-fed chicken breast San Marzano tomatoes, fenugreek leaves

Morel & Shiitake Biryani

Morel & Shiitake mushrooms & aromatic basmati rice, raitha

Served with Pilau Rice or Naan

Desserts

Mango Brulee

Optional Extras

Selection of Cheese (Supplement £19)

Lincolnshire Poacher, Baron Bigod and Cashel Blue

Optional Wine Pair

Chablis J. Moreau & Fils (White, half bottle - £48)

Cotes du Rhone Pierre Amadieu (Red, half bottle - £44)

All dishes may contain nuts. Prices include VAT. A 15% discretionary service charge will be added to the bill.

JAMUNA WINE LIST

We are pleased to introduce this selection of wines to accompany our creative, contemporary and traditional dishes.

We pride ourselves in having carefully selected, for your pleasure, wines that best represent their type in both quality and value.

Please be aware that as vintages change they will be substituted by vintages offering the same quality and value.

Our standard wine measurement is 175ml
a 125ml wine glass is available upon request
Dessert wines are served in 100ml.

All spirits are served in 50ml

All prices include **V.A.T.**

*A discretionary service charge of 15%
will be added to your bill.*

Contents	Page
Wine by the glass	3
Wine by the bottle	
Rose	4
Champagne	4
Sparkling	4
White Wine	
France	5
Italy	6
Argentina	6
South Africa	6
New Zealand	6
Australia	6
Spain	6
Austria	
Red Wine	
France	7-8
Argentina	9
Chile	9
South Africa	9
Australia	9
New Zealand	9
Spain	9
Italy	9
Half Bottle	
White Wine	10
Red Wine	10
Dessert Wine	10
Cognac, Amagnac, Calvados & Port	11
Spirits & Vermouth	12
Whiskies	13
Liqueurs	14
Lagers & Carbonated Drinks	15
Fruit Juices and Non Alcoholic Drinks	16

Wine By The Glass

Sparkling Wine by the glass					150ml	Bottle 750ml
401	Catullio ,Prosecco DOC Extra Dry <i>Italy</i>	N.V	11%	£22.00		£85.00
Champagne by the glass					150ml	Bottle 750ml
301	Thienot Brut <i>Reims</i>	N.V	12%	£29.00		£130.00
White Wine by the glass					Alcohol Volume 175ml	375ml Carafe Bottle 750ml
101	Aromatic Sauvignon Blanc <i>Bruno Andreu Languedoc , France</i>	2022	12%	£19.00	£40.00	£54.00
103	Chenin Blanc, Cannonberg <i>Western Cape South Africa</i>	2023	13%	£24.00	£45.00	£80.00
104	Sauvignon Blanc, No1 de Dourthe, <i>Bordeaux ,France</i>	2021	12%	£28.00	£48.00	£82.00
108	Gavi <i>DOCG, Tenuta San Lorenzo, Italy</i>	2022	12.5%	£30.00	£50.00	£90.00
113	Chablis <i>Domaine du Chardonnay ,France</i>	2022	12.5%	£34.00	£64.00	£100.00
Red Wine by the glass					Alcohol Volume 175ml	375ml Carafe Bottle 750ml
201	Aromatic Merlot <i>Bruno Andreu Languedoc , France</i>	2022	13.5%	£19.00	£40.00	£54.00
202	Cabernet Sauvignon ,Cannonberg <i>Western Cape South Africa</i>	2021	14%	£24.00	£45.00	£80.00
205	Malbec ,Hunuc ,Domaine Bousquet <i>Organic Malbec, Mendoza, Argentina</i>	2023	14%	£30.00	£48.00	£86.00
212	Pinot Noir ,Lawson's Dry Hills <i>Marlborough, New Zealand</i>	2020	13.5%	£33.00	£52.00	£94.00
242	Diane de Belgrave,Haut Medoc	2015	13%	£45.00	£95.00	£150.00
218	Barolo, Mauro Molino <i>Piedmont,Italy</i>	2019	14.5%	£68.00	£120.00	£225.00
Rose Wine by the glass					175ml	375ml Carafe Bottle 750ml
501	Aromatic Grenache Syrah Rose <i>Bruno Andreu Languedoc , France</i>	2022	12.5%	£24.00	£45.00	£64.00
Dessert Wine by the glass					100ml	375ml Carafe Bottle 750ml
901	Chateau de Ricaud ,Loupiac <i>Bordeaux ,France</i>	2016	12.5%	£22.00	£65.00	£100.00

Our standard measurement is 175ml for wine and 150ml sparkling wine & champagne
measurement of 125ml available for wine, sparkling wine & champagne
A 15% discretionary service charge will be added to the bill

			Alcohol Volume	Bottle
Rose				
501	Aromatic Grenache Syrah Rose <i>Bruno Andreu Languedoc , France</i>	2022	12.5%	£64.00
502	Vallon des Anges ,Coteaux d'Aix en Provence <i>Vallon des Anges , France</i>	2021	12.5%	£100.00
Sparkling				
401	Catullio ,Prosecco DOC Extra Dry <i>Italy</i>	N.V	11%	£85.00
Champagne				
301	Thienot Brut <i>Reims</i>	N.V	12%	£130.00
303	Dom Perignon <i>Épernay</i>	2013	12.5%	#####
302	Thienot Rose <i>Reims</i>	N.V	12%	£175.00

French White Wines

			Alcohol Volume	
Alsace				
115	Gewurztraminer , Riquewihr <i>Domaine Trapet</i>	2020	14%	£120.00
Southwest				
101	Aromatic Sauvignon Blanc <i>Bruno Andreu Languedoc</i>	2022	12%	£54.00
102	Domaine St Hilaire <i>Viognier, Languedoc</i>	2021	13.5%	£78.00
106	Picpoul de Pinet La Comtesse , Château de Pinet <i>Languedoc</i>	2021	13.5%	£86.00
Loire Valley				
114	Pouilly-Fumé Les Allouettes <i>Domaine Jean Max Roger</i>	2021	12.5%	£115.00
116	Sancerre Les Caillottes <i>Domaine Jean Max Roger</i>	2021	12.5%	£125.00
French White Wines				
Burgundy				
<i>Côte d'Or</i>				
118	Meursault Les Vireuils <i>Domaine Dupont Fahn</i>	2021	13.5%	£275.00
119	Chassagne Montrachet Les Pierres <i>Domaine JM Pillot</i>	2020	13%	£310.00
<i>Chablis</i>				
113	Chablis <i>Domaine du Chardonnay</i>	2022	12.5%	£100.00
120	Chablis 1er cru Vaillons <i>Domaine du Chardonnay</i>	2021	13%	£135.00
<i>Cote Chalonnaise & Mâconnaise</i>				
117	Pouilly Fuissé <i>Vieilles Vignes Jeanneau</i>	2020	13%	£185.00
Bordeaux				
104	No1 de Dourthe , Sauvignon Blanc <i>Bordeaux</i>	2021	12%	£82.00

White wines from around the world

			Alcohol Volume	
Italy				
107	Pinot Grigio IGT <i>Venezia Giulia, Borgo delle Oche</i>	2022	13%	£88.00
108	Gavi DOCG <i>Tenuta San Lorenzo</i>	2022	13%	£90.00
109	Lugana <i>Vigneto la Conchiglia</i>	2021	13.5%	£92.00
Argentina				
105	Chardonnay/Torrantes <i>Domaine Bousquet</i>	2021	12.5%	£84.00
South Africa				
103	Cannonberg, <i>Chenin Blanc</i> <i>Western Cape South Africa</i>	2023	13%	£80.00
121	Momento, <i>Chenin Blanc/Verdelho</i> <i>Western Cape South Africa</i>	2019	13%	£145.00
123	The Amos Block, <i>Spice Route, Sauvignon Blanc</i> <i>Swartland, Coastal Region</i>	2021	13%	£155.00
New Zealand				
111	Lawson's Dry Hills, <i>Sauvignon Blanc</i> <i>Marlborough NZ</i>	2023	13%	£96.00
Australia				
122	Shaw + Smith, <i>Sauvignon Blanc</i> <i>Adelaide Hills</i>	2023	12%	£160.00
Spain				
110	Albarino Davila <i>Rias Baixas</i>	2021	12%	£94.00
Austria				
112	Gruner Veltliner Rosshimmel <i>Weingut Mittelbach</i>	2021	12.5%	£98.00

French Red Wines

			Alcohol Volume	
Loire Valley and South of France				
201	Bruno Andreu, Aromatic Merlot Languedoc	2022	13.5%	£54.00
207	St Nicolas de Bourgueil, Le Cos du Vigneau Cabernet Franc	2020	12.5%	£90.00
Beaujolais				
211	Fleurie Les Granits Roses Domaine Jean Marc Lafont	2020	13%	£92.00
Rhône				
204	Ventoux La Claretiere Domaine Amadieu, Rhône	2020	14%	£84.00
206	Cotes du Rhône ,Serre de la Garde, Domaine Fond Croze	2020	14.5%	£88.00
214	Gigondas Domaine Grand Romane, Pierre Amadieu	2019	15%	£160.00
221	Châteauneuf-du-Pape Domaine Pierre Usseglio	2016	15.5%	£280.00
223	Cote-Rotie Champons Domaine Stephane Pichat	2019	14.5%	£300.00
239	Châteauneuf-du-Pape Château de Beaucastel	2019	14.5%	£480.00
Red Burgundy				
222	Santenay Les Champs Claude Domaine Jean Marc Pillot	2018	13%	£290.00
224	Gevrey Chambertin Villages Domaine Harmond-Geoffrey	2019	13.5%	£315.00

French Red Wines
Red Bordeaux

			Alcohol Volume	
208	Château de Ricaud, <i>Cadillac-Cotes de Bordeaux</i>	2016	14.5%	£90.00
213	Chateau Haut Gros Caillou, <i>St Emilion Grand Cru</i>	2016	14%	£120.00
242	Diane de Belgrave, <i>Haut Medoc</i>	2015	13%	£150.00
231	Chateau Vray Canon Boyer, <i>Canon Fronsac</i>	2013	13.5%	£160.00
215	Les Allees de Cantermerle, <i>Haut Medoc</i>	2018	13%	£175.00
232	Château Puy-Blanquet, <i>Saint-Émilion Grand Cru</i>	1996	12.5%	£195.00
216	Chateau Le Boscq, <i>St Estephe Cru Bourgeois</i>	2015	13.5%	£200.00
217	Chateau La Fleur de Bouard, <i>Lalande de Pomerol</i>	2016	14%	£210.00
219	Château Belgrave, <i>5th Growth Haut Medoc</i>	2014	13%	£230.00
228	Château Sociando-Mallet, <i>Cru Bourgeois, Medoc</i>	2008	12.5%	£365.00
226	Chateau Cantenac-Brown <i>3eme Grand Cru Classe</i> Margaux	2015	14%	£445.00
229	Vieux Château Brun, <i>Pomerol</i>	2014	13%	£575.00
230	Château Lynch-Bages, <i>5ème Grand Cru, Pauillac</i>	2007	13%	£850.00

Red wines from around the world

			Alcohol Volume	
Argentina				
205	Malbec ,Hunuc , <i>Domaine Bousquet</i> <i>Organic Malbec, Mendoza</i>	2023	14%	£86.00
Chile				
240	Le Petit Clos <i>Valle de Apalta</i>	2018	14.5%	£365.00
241	Clos Apalta <i>Valle de Apalta</i>	2018	15%	£780.00
South Africa				
202	Cabernet Sauvignon , <i>Cannonberg</i> <i>Western Cape</i>	2021	14%	£80.00
238	`Granite` Swartland <i>Syrah, Mullineux Single Terroir</i>	2018	13.5%	£495.00
Australia				
235	`Balhannah Vineyard` Shiraz <i>Adelaide Hills Shiraz, Shaw + Smith,</i>	2018	14%	£350.00
236	Clonakilla , Shiraz/Viognier <i>Canberra District Shiraz/Viognier</i>	2016	14%	£495.00
237	`Cyril Henschke` Cabernet Sauvignon <i>Eden Valley Cabernet Sauvignon, Henschke,</i>	2018	14.5%	£695.00
New Zealand				
212	Lawson's Dry Hill , <i>Pinot Noir</i> <i>Marlborough,</i>	2020	13.5%	£94.00
233	Ata Rangi , <i>Pinot Noir</i> <i>Martinborough</i>	2020	14%	£375.00
234	Calvert Pinot Noir Felton Road <i>Central Otago</i>	2021	13.5%	£475.00
Spain				
209	El Jardin de la Emperatriz <i>Rioja Alta Crianza</i>	2018	14%	£90.00
Italy				
203	Negroamaro Pinatato <i>IGT Puglia</i>	2022	13%	£82.00
210	Chianti Classico <i>Casale dello Sparviero</i>	2019	14%	£90.00
218	Barolo <i>Mauro Molino</i>	2019	14.5%	£225.00
220	Brunello di Montalcino <i>Silvio Nardi</i>	2016	14.5%	£260.00
225	Amarone della Valpolicella <i>Marco Mosconi</i>	2015	16.5%	£335.00
227	Oreno <i>IGT Toscana</i>	2012	14%	£485.00

White Wines , Half Bottle			Alcohol Volume	
701 Chablis	2021		12.5%	£65.00
<i>Domaine du Chardonnay</i>				
Red Wines , Half Bottle			Alcohol Volume	
601 Gigondas	2019		15%	£80.00
<i>Domaine Grand Romane, Pierre Amadieu, Rhone, France</i>				
602 Château Grand Barrail Lamarzelle Figeac	2016		14%	£85.00
<i>St Emilion Grand Cru ,Bordeaux,France</i>				
603 Chateau Belgrave	2016		13%	£130.00
<i>5th Growth Haut Medoc, Bordeaux,France</i>				
604 Barolo	2018		14.5%	£150.00
<i>Mauro Molino ,Piedmont,Italy</i>				
605 Château Le Boscq	2016		13.5%	£120.00
<i>St. Estephe Cru Bourgeois, Bordeaux,France</i>				
606 Finca la Emperatriz	2017		14.5%	£115.00
<i>Rioja Alta Reserva Vinedo Singular</i>				
607 Brunello di Montalcino,	2016		14.5%	£160.00
<i>Silvio Nardi ,Italy</i>				
Dessert wines			Alcohol Volume	
901 Chateau de Ricaud	2016		12.5%	£100.00
<i>Loupiac</i>				
902 Chateau Roumieu	2019		13%	£80.00
<i>Sauternes (37.5cl)</i>				
903 Tokaji Aszú 6 Puttonyos	2015		11.5%	£330.00
<i>Disznókő Dorgó Vineyard 50cl</i>				
904 Chateau Suduiraut 1er Grand Cru Classe	2011		13.5%	£225.00
<i>Sauternes 37.5cl</i>				
905 Chateau Suduiraut 1er Grand Cru Classe	2008		13.5%	£425.00
<i>Sauternes</i>				

SPIRITS

	Alcohol Volume	
Cognac:		
Courvoisier VSOP	40%	£20.00
Henessey XO	40%	£75.00
Martell VS	40%	£18.00
Martell XO	40%	£70.00
Martell Cordon Bleu	40%	£95.00
Remy Martin VSOP	40%	£25.00
Remy Martin XO	40%	£80.00
 Armagnac:		
Janneau Armagnac VSOP	40%	£25.00
Baron De Sigognac 20 yr	40%	£45.00
 Calvados:		
Sassy Calvados XO	40%	£28.00
Dupont Calvados 1980	42%	£90.00
 Port:		
Taylors 10yr Tawny Port	20%	£23.00
Taylors 20yr Tawny Port	20%	£30.00
Warres Port 1983	20%	£90.00
 Grappa:		
Grappa Veneta	40%	£19.00
 Sherries:		
Tio Pepe, very dry	17.5%	£18.00
Harveys Amontillado, medium	17.5%	£18.00
Harveys Bristol cream, medium sweet	17.5%	£18.00
 Gin:		
Beefeater	40%	£20.00
Beefeater Pink Strawberry	38%	£20.00
Bombay Sapphire	40%	£22.00
Hendricks	41%	£22.00
Monkey 47 Gin	47%	£24.00
Sipsmith Dry Gin	42%	£24.00
Star of Bombay	48%	£26.00
Tanqueray Gin	43%	£22.00
Tanqueray 10	47%	£32.00

All spirits are served in 50ml

SPIRITS

Vodka:	Alcohol Volume	
Absolut	40%	£20.00
Belvedere	40%	£23.00
Grey Goose	40%	£27.00
Ketel 1	40%	£25.00
Stolichanaya	40%	£24.00

Rum:

White Rum :

Bacardi	37.5%	£24.00
Havana Club 3 yr white	40%	£26.00
Wray & Nephew Overproof	63%	£28.00

Dark Rum :

Captain Morgan	40%	£24.00
Lambs Navy	40%	£26.00
Ron Zacapa 23YR	40%	£39.00

Tequila :

Gold Tequila

Tequila Sierra Reposado	38%	£24.00
-------------------------	-----	--------

Silver Tequila

Tequila Silver Jose Cuervo	38%	£24.00
----------------------------	-----	--------

Apertifs :

Aperol	11%	£18.00
Campari	25%	£18.00
Noilly Pratt	18%	£18.00
Pernod	40%	£18.00
Pimms	25%	£18.00

Digestives :

Jagermeister	35%	£18.00
--------------	-----	--------

Vermouth :

Cinzano Bianco	15%	£18.00
Cinzano Rosso	15%	£18.00
Dubonnet	14.8%	£18.00
Martini Bianco	15%	£18.00
Martini Dry	15%	£18.00
Martini Rosso	15%	£18.00
Punt & Mes	16%	£18.00

All spirits are served in 50ml

WHISKIES

Whiskies - Scotch Blended:

Bells	40%	£24.00
Chivas Regal 18 yr	40%	£48.00
Famous Grouse	40%	£24.00
J & B Rare	40%	£26.00
Johnnie Walker Blue Label	40%	£90.00
Johnnie Walker Black Label	40%	£25.00

Whiskies - Single Malt :

Bowmore 18yr	43%	£80.00
Dalwhinnie 15yr Single Malt	43%	£38.00
Glenfiddich Single Malt 12yr	40%	£34.00
Glenivet Founders Reserve	40%	£29.00
Glenmorangie 12yr Nector D'Or	46%	£38.00
Highland Park 12yr	40%	£35.00
Lagavulin 16yr	43%	£64.00
Laphroaig 10yr	40%	£36.00
Macallan Double Cask Gold	40%	£55.00
Macallan Rare Cask	43%	£195.00
Oban 14 yr	43%	£65.00
Talisker 10yr	45.8%	£42.00

Irish Whiskies :

Bushmills Original	40%	£28.00
Jameson	40%	£26.00

American Whiskey :

Jack Daniel's	40%	£26.00
---------------	-----	--------

American Rye Whiskey :

Woodford Reserve Rye	45.2%	£38.00
----------------------	-------	--------

Bourbon:

Jim Beam	40%	£24.00
Woodford Double Oak	43.2%	£40.00

Canadian Rye Whiskey:

Canadian Club	40%	£24.00
---------------	-----	--------

Indian Whisky :

Amrut Indian Single Malt	46%	£52.00
--------------------------	-----	--------

All spirits are served in 50ml

LIQUEURS

Liqueurs:

	Alcohol Volume	£
Amaretto Disaronno	28%	£19.00
Bailey Irish Cream	17%	£19.00
Benedictine	40%	£19.00
Cointreau	40%	£19.00
Drambuie	40%	£19.00
Grand Marnier Cordon Rouge	40%	£19.00
Kahlua	20%	£19.00
Limoncello Piemme	28%	£19.00
Sambuca (White)	38%	£19.00
Sambuca (Antica) Black	38%	£19.00
Southern Comfort	35%	£19.00
Tia Maria	20%	£19.00

All spirits and liqueurs are served in 50ml

Lagers (Bottled)	Alcohol		
	Volume		
1936 Biere (Switzerland)	4.8 %	330ml	£11.00
Noam (Germany)	5.2 %	340ml	£13.00
Bittburger Drive (Germany)	0.0 %	330ml	£12.00
White Rhino Lager (India)	4.8 %	330ml	£12.00

IPA, Stout & Cider (Bottled)

White Rhino India Pale Ale (India)	5.5 %	330ml	£12.00
Guinness (Ireland)	4.2 %	500ml	£15.00
Sassy Cider Brut Organic (France)	5.2 %	330ml	£12.00
Sassy Cider Organic (France)	0.0 %	275ml	£12.00

Minerals & Soft Drinks

Coca Cola	330ml	£9.00
Coca Cola	200ml	£8.00
Coca Cola Zero	200ml	£9.00
Diet Coke	200ml	£8.00
Fevertree Ginger Ale	200ml	£7.00
Fevertree Tonic Water	200ml	£7.00
Fevertree Soda Water	200ml	£7.00
Fevertree Lemonade	200ml	£7.00
Schweppes Lemonade	200ml	£7.00
Luscombe Sicilian Lemonade	270ml	£12.00
Jax Coconut Water	330ml	£12.00

Sparkling Tea

Saicho Darjeeling	200ml	£19.00
Saicho Hojicha	200ml	£19.00
Saicho Jasmine	200ml	£19.00

Fruit Juice

Folkingtons Mango Juice (Columbia)	250ml	£12.00
Folkingtons Cranberry Juice (Canada)	250ml	£12.00
Folkingtons Pineapple (Costa Rica)	250ml	£12.00
Luscombe English Apple Juice (England)	270ml	£12.00
Luscombe Orange (England)	270ml	£12.00

Alain Milliat Juices (France)

Autumn Pear	330ml	£24.00
Cabernet Rose Grape	330ml	£24.00
Cox Apple Juice	330ml	£24.00
Gamay Red Grape	330ml	£24.00
Mango Juice	330ml	£24.00
Merlot Red Grape	330ml	£24.00
Orange Juice	330ml	£24.00
Passion Fruit	330ml	£24.00
Peach Juice	330ml	£24.00
Pineapple Juice	330ml	£24.00
Sauvignon White Grape	330ml	£24.00
Strawberry Nectar	330ml	£24.00
Tomato Juice	330ml	£24.00

Non Alcoholic Spirits

Tanqueray Non-Alcohol Gin	0%	£20.00
Gordons Non-Alcohol Gin	0%	£20.00
Sipsmith Non-Alcohol Gin	0%	£20.00
Clean Co Whiskey	0%	£20.00

Mineral Waters

Still

Voss (<i>Norway</i>)	800ml	£9.00
Voss (<i>Norway</i>)	375ml	£7.00
Evian (<i>France</i>)	750ml	£12.00

Sparkling

Voss (<i>Norway</i>)	800ml	£9.00
Voss (<i>Norway</i>)	375ml	£7.00

Coffees

Espresso	£7.00
Americano	£7.00
Cappuccino	£7.00
Tea	£7.00

Desserts

Mango Brulee £15

Hint of mango custard topped with a crisp caramelized sugar crust, perfect for a tropical treat

Chocolate Fondant £15

Moist gooey-on-the-inside and rich chocolate taste

Selection of British Buchanans Cheese £19

Lincolnshire Poacher - *Smooth, dense texture, flavour - savoury, spicy through to tropical fruit*

Baron Bigod - *Suffolk Brie de Meaux style cheese, golden silken texture, flavours - rich mushroom & vegetal*

Cashel Blue - *Tipperary, Ireland, flavour - buttery, rich, balance between saltiness and malted biscuit notes*

Selection of Ice Cream £15

Pistachio

Chocolate

Strawberry

Vanilla

Tea & Coffee £7

Espresso

Americano

Cappuccino

Tea

Dessert Wine

Chateau de Ricaud, Loupiac, 2016	£18
----------------------------------	-----

Chateau Roumieu, Sauternes (37.5cl), 2019	£60
---	-----

Tokaji Aszú 6 Puttonyos, Disznókő Dorgó Vineyard 50cl, 2015	£260
---	------

Chateau Suduiraut 1er Grand Cru Classe, Sauternes 37.5cl, 2011	£165
--	------

Port:

Taylors 10yr Tawny Port	£20
-------------------------	-----

Taylors 20yr Tawny Port	£28
-------------------------	-----

Warres Port 1983	£90
------------------	-----

Cognac & Armagnac

Martell VS	£18
------------	-----

Remy Martin VSOP	£25
------------------	-----

Janneau Armagnac VSOP	£20
-----------------------	-----

Baron De Sigognac 20 yr	£45
-------------------------	-----

Calvados

Sassy Calvados XO	£28
-------------------	-----

Dupont Calvados 1980	£90
----------------------	-----

All dishes may contain nuts. Prices include VAT. A 15% discretionary service charge will be added to the bill.

Starter

Grilled Artichoke Hearts Yogurt, green cardamom & cream cheese	£19
Griddled Scallops Orkney Diver caught scallops, moilee sauce	£30
Smoked Salmon The Wimbledon Smoke House, smoked Scottish Salmon	£30
Avocado & Atlantic Prawns Sriracha aioli	£27
Duck Foie Gras Terrine Duck liver served with quince chutney	£38
Quail French griddled boneless quail fillets, lime dressing	£28

Caviar

Served with blinis and crème fraîche

Oscietra (30g)	£150
Beluga (30g)	£395

Grills (Main Course)

Halloumi Grilled halloumi and mushrooms lightly seasoned	£36
King Prawns King prawns with flaked chillies	£39
Halibut Halibut served with spiced sauce.	£58
Smoked Chilli Chicken Grilled French corn-fed chicken breast, fresh turmeric, Kashmiri smoked chilli	£35
Lamb Cutlets French trimmed lamb & Kashmiri chilli	£64
Beef Fillet Scotch Fillet of beef grilled (200g)	£60
Venison Venison loin steak served with tamarind sauce	£60
Waygu Grilled Japanese Fillet Steak Grade A5 - 100g	£150

Curry & Biryani (Main Course)

Morel & Shitake Biryani Morel and shitake, aromatic basmati rice, raitha	£39
King Prawn Curry Kerala sauce & black pepper	£42
Chicken Makhani French corn fed chicken breast, San Marzano tomatoes, fenugreek leaves	£36
Saffron Chicken Korma French corn fed chicken breast cooked in mild gravy with saffron cashew nuts	£36
Chicken Curry French corn fed chicken breast cooked in South Indian style sauce	£36
Lamb Rogan Josh Colne Valley lamb osso-bucco with dry ginger & Kashmiri chilli	£42
Lamb Biryani Diced Colne Valley lamb cooked with aromatic basmati rice, mint, saffron and rose water, raitha	£49

Side

Sauteed Potatoes	£10
New potatoes tempered with cumin and garlic	
Spinach	£10
Baby spinach, flavoured with garlic and cumin	
Cauliflower Cheese	£14
Cauliflower with white sauce and cheese	
Pilau Rice	£8
Braised basmati rice with browned onions and saffron	
Naan	£7
Plain or/with butter	
Raitha	£8
Yogurt ,garlic,cucumber,mint & toasted cumin	
Salad	£15
Cucumber,tomatoes,onions ,olives & feta	
Olives	£6
Nocellara Olives	

Customers with allergies /intolerances eating at our restaurant do so entirely at their own risk. All our dishes may contain traces of allergens. There could be accidental cross contamination from cooking oils, utensils or allergen particles. We require 72-96 hours advance notice for halal dietary requirements.

Service is discretionary but a recommended 15% will be added to your bill, all of which is distributed to our staff.

All prices include VAT at the current rate. All Major credit cards accepted. No cheques accepted

Photography and video is strictly prohibited within our restaurant to avoid any inconvenience and an invasion of privacy for our guests

Child Policy -No children under 16 years

Dress Code

We politely ask that gentlemen wear long sleeved shirts, long trousers and closed top shoes.

We do not permit short sleeves, graphic t-shirts, hooded tops or sportswear while dining.

Restaurant opening hours Monday- Saturday 5.45pm - 11.45pm

Sunday 5.45pm - 11.00pm

contact details - email manager@jamuna.co.uk

Telephone : 0207 262 0077