



# HERITAGE

D U L W I C H

## TUESDAY TO THURSDAY

### TASTING MENU

68 Per Person | 30 wine Pairing

#### Tuesday to Thursday

Please speak to your server for allergens information

Dishes may contain traces of allergens/nuts despite our persistent efforts.

Shots may be found in game dishes

#### AMUSE BOUCHE

Quinoa and Kale dumplings

#### SALAD

Watermelon, Rocket leaves, orange dressing

2020 Sauvignon Blanc, Tinpot Hut, Marlborough, New Zealand

#### SEAFOOD

Stuffed Goan Fish & Skewered king Prawns

Seared Scallops, crushed spices with crab and pepper quille

2020 Old Vines Chenin Blanc, Kloof Street, Swartland, South Africa

#### VENISON

Tandoor smoked Venison and spiced Aubergine

2019 Pinot Noir, Mas La Chevalière, Languedoc, France

#### Indian spiced lemon tonic & Selection of Citrus

#### DUO OF LAMB

Garlic infused Spinach

Mixed lentils tempered with ginger, garlic and tomato

Butter Naan

2016 Bordeaux Supérieur, Château des Antonins, Bordeaux, France

#### DESSERT

Jaggery Rice Pudding with Sweet Caviar

2017 Royal Tokaji Late Harvest, Hungary

A discretionary service charge of 10.00% will be added to your final bill.

