



HERITAGE

D U L W I C H

Heritage Royal Thali

Saturday and Sunday Lunch only 19.99 PP

Heritage 7 Course

Tasting Menu

68 PP | 40 Wine pairing

Available Tuesday - Thursday, Sunday

AMUSE BOUCHE (D)

SPINACH AND POTATO DUMPLINGS

CHAAT (D)

WHEAT CRISPS, POTATO, YOGURT, POMEGRANATE

2022 CALCHAQUI VALLEY TORRENTES/ RIESLING SALTA,
ARGENTINA

SEA FOOD

SEARED SCALLOPS, MOILEE SAUCE

2022 GRUNER VELTINER, LOIMER KAMPTAL, AUSTRIA

GAME (D)

RABBIT KEBAB, RADISH YOGURT

2020 ORGANIC COTE DU RHONE, FAMILLE PERRIN NATURE,
FRANCE

SEASONAL SORBET

MAIN COURSE

MURGH MAKHANI (D)

ADRAKHI LAMB

GARLIC INFUSED SPINACH (D)

MIXED LENTILS

BUTTER NAAN (D)

PULAU RICE (D)

COLCHAGUA CABERNET SAUVIGNON, MONTES CLASSIC SERIES,
CHILE

DESSERT

POACHED PEAR, VANILLA ICE CREAM (D)

2019 ROYAL TAKAJI LATE HARVEST, HUNGARY

Heritage 4 Course

Tasting Menu

52 PP

Available all week

STARTERS

BHARWAAN ALOO TIKKI (D)

SCOTTISH SCALLOPS, TOMATO SALSA

MID- COURSE

KING PRAWNS, SHATKORA (D)

AWADHI LAMB, MOOLI PICKLE (D)

MAIN COURSE

MURGH MAKHANI. (D)

ADRAKHI LAMB

KASUNDI PRAWNS

DAL MAKHANI. (D)

PULAO RICE. (D)

BUTTER NAAN, PARATHA (D)

DESSERT

TANDOOR GRILLED PINEAPPLE (D)

SALTED CARAMEL ICE CREAM

G - GLUTEN, D - DAIRY, N - NUT, V - VEGAN

Please speak to your server for allergens information
Dishes may contain traces of allergens/nuts despite our persistent efforts.

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.