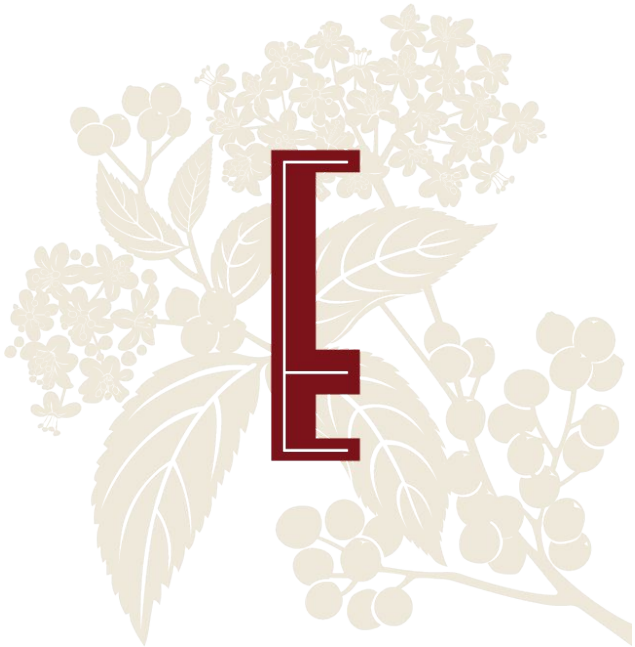


ELDER

BRITISH INDIAN
CHOP HOUSE



ELDER

SNACKS & FIRST BITES

Quail Scotch Egg *Mustard Aioli, Pickled Shallot*
Chicken Liver Choux Bun *Cherry Jelly*
English Pea and Fava Samosa *Mint Chutney*
Thirty Layers Potato *Potted Crab, Celery*

Oysters *(Half Dozen)*
Gooseberry, Fermented Chili Mignonette

BRIOCHE ROLLS

Choice of,
Bone Marrow & Snail Butter
Cultured Butter

CAVIAR & CRUMPETS One Oz.
Golden Reserve Ossetra,
Celeriac Remoulade, Crème Fraîche

SALADS & STARTERS

Tomato & Plum
Rassam Sorbet, Basil Oil

Endive & Beet
Cashel Blue, Pear, Candied Walnut

Jackfruit Cutlet
Piccalilli Puree, Shallot, Capers

Heirloom Carrot Tart
Carrot Pachadi, Frisee Salad

Mushroom Pepperfry
Poached Egg, Potato Mousse

Chicken & Leek Gustaba
Cheddar, Walnut, Truffle

Tuna Carpaccio
Avocado, Kalamata Chutney, Rice Papadum

Duck Seekh Kebab
Stone Fruit Compote

Seared Scallop
Smoked Bacon, Green Pea, Sunchoke

Grilled Shrimp
Balchão Butter, Pickled Fennel

VEGETARIAN ENTRÉE

Cauliflower Roast
Madras Coconut Curry, Herb Salad
Grilled Corn Tortellini
Yellow Pepper Calabrese, Chili Crunch
Buffalo Milk Paneer
Swiss Chard Saag, Crispy Garlic
Beet & Celeriac Wellington
Goat Cheese Cream

SEAFOOD & POULTRY

Tandoori Hake Kedgeree
Trout Roe, Green Peas
Cornish Turbot
Clam Mulligatawny, Sea Herbs
Dover Sole (Grilled/Meunière)
Curry & Caviar Beurre Blanc
Tandoori Chicken Roulade
Tikka Masala (Half or Full)

CHOPS & STEAKS

Berkshire Pork Rib Chop
Vindaloo Masala, 10oz

Hanger Steak
Pathar Kebab, 8 Oz.

Fillet
Tellicherry Peppercorn, 8 Oz.

Lamb Chop
Burrah Spice, Half / Full

32 Days Aged Bone-in Rib Chop
30-32 Oz.

ADDITIONAL SAUCES & CONDIMENTS

Green Sauce
Varuval Pepper Sauce

Red Pepper Makhani
Bone Marrow Nihari Gravy

Curry Beurre Blanc
Horseradish Raita

SIDES

Pulao Rice *Caramelised Onion*
Sourdough Kulcha *2 Pcs.*
Hispi Cabbage *Podi Butter*
Seasonal Vegetables *Chili Butter*
Little Gem *Caesar*

POTATOES

Masala Fries *Malt Vinegar Aioli*
Confit Fingerling *Parsley Butter*
Pommes Puree *Crispy Garlic*
Comté Dauphinoise *Saffron*

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform us about any allergies or dietary restrictions. Please note an automatic 20% service charge will be applied to all parties of 6 or more.



PUDDINGS

Strawberry Eton Mess

Elderflower, Oat Crumble

Banana Rum Baba

Banoffee Chantilly, Jaggery Caramel

Rasmalai Trifle Dome

Pistachio Ice Cream, Jalebi Crisp

Chocolate & Peanut Chikki Delice

Cherry Sorbet

SORBET & ICE CREAM

Saffron & Pistachio Ice Cream

Chocolate Sorbet

Raspberry Sorbet

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