



Welcome to Madhu's at The Grove

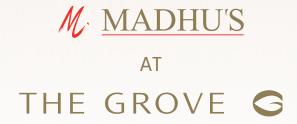
Four decades of hospitality as a family run business, Madhu's at The Grove is a fine dining Indian restaurant with a passion for excellence.

Madhu's signature dishes include secret family recipes as well as gourmet Punjabi cuisine with a Kenyan twist which have been handed down to the fourth generation of the Anand family. The menu also includes regional dishes from the sub-continent as well as creations which are both innovative and progressive.

It all started in Nairobi, where Bishan Das Anand opened the legendary Brilliant Hotel, inspired by the work of their grandfather, Madhu's Brilliant was opened in 1980 by Sanjay and Sanjeev Anand aged 17 and 16 respectively. The name Madhu's was derived from the nickname of their father Jagdish Kumar Anand.

Madhu's has a **renowned catering division** that caters for weddings, bespoke corporate and high profile events including serving Prime Ministers, Royalty, celebrities and other dignitaries. The first Asian caterer to cater both at the House of Commons, Windsor Castle and Buckingham Palace.

All this accompanied by an eclectic wine list with an extensive choice of cocktails, mocktails and premium spirits, makes dining at Madhu's, a unique gastronomic experience.



NON-VEGETARIAN TASTING MENU

£80 PER PERSON

Avocado & Mango Chutney (G) (Su) (Mu)

Poppadoms and dips

Wine Pairing: Laurent-Perrier La Cuvèe, Champagne, France

Jeera Scallop, Chilli & Garlic Prawn, Tandoori Salmon & Kuchumber Salad (F) (Cr) (M) (Su)

Cumin flavoured queen scallop, sautéed prawn and succulent grilled salmon

Wine Pairing: Wachau Federspiel Grüner Veltliner, Austria

Chicken Tikka, Seekh Kebab & Robata Chop with Pickled Salad,
Blackberries & Mint Yoghurt (M) (Su)

Chargrilled spiced chicken and mini lamb skewers with Robata grilled tender lamb chop

Wine Pairing: Quid Pro Quo Malbec, Argentina

Passion Fruit Sorbet

Royal Thali: Dal Makhni, Murgh Makhni, Saag Gosht, Baingan Bhartha, Raita, Rice, Pickle, Salad & Mini Tandoori Naan (G) (M) (N) (Su) (Mu)

Madhu's Royal Thali was commissioned and produced for the first ever Asian catered event by Madhu's at Windsor castle for HRH King Charles

Wine Pairing: Decoy Zinfandel, Duckhorn, Sonoma County, USA

A Dessert Trio of

Plaisir Au Chocolat, Gajjar Halwa & Badam Kulfi (G) (M) (N) (E) (So)

Laduree's famous chocolate and hazelnut dessert served alongside warm carrot halwa and cardamom infused clotted cream Indian ice cream

Wine Pairing: Château La Rame, Ste-Croix-du-Mont, France

£60.00 Supplement for wine pairing tasting menu * Tasting menu is for the entire table

Tilda

Allergerns: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (Cr) Crustacean - (So) Soya (Su) Sulphur - (Mo) Molluscs - (Se) Sesame - (Ce) Celery - (L) Lupin - (P) Peanuts

Please note - a discretionary 12.5% service charge will be added to your bill.



VEGETARIAN TASTING MENU

£80 PER PERSON

Avocado & Mango Chutney (G) (Su) (Mu)

Poppadoms and dips

Wine Pairing: Laurent-Perrier La Cuvèe, Champagne, France

Paneer Tikka, Achari Gobhi & Malai Broccoli (M) (Mu) (Su)

Paneer tikka, pickled cauliflower florets and creamed broccoli with cheese

Wine Pairing: Wachau Federspiel Grüner Veltliner, Austria

Aloo Tikki, Chilli Paneer & Palak Patta Chaat (G) (M) (So) (Su) (Ce)

Potato patty on a bed of spiced chickpeas, chilli flavoured cottage cheese with peppers, crispy fried spinach and samphire

Wine Pairing: Quid Pro Quo Malbec, Argentina

Passion Fruit Sorbet

Royal Thali: Dal Makhni, Punjabi Kadhi, Saag Paneer, Baingan Bhartha, Raita, Rice, Pickle, Salad & Mini Tandoori Naan (G) (M) (Su) (Mu)

Madhu's Royal Thali was commissioned and produced for the first ever Asian catered event by Madhu's at Windsor castle for HRH King Charles

Wine Pairing: Decoy Zinfandel, Duckhorn, Sonoma County, USA

A Dessert Trio of

Plaisir Au Chocolat, Gajjar Halwa & Badam Kulfi (G) (M) (N) (E) (So)

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VEGAN TASTING MENU

£80 PER PERSON

Avocado & Mango Chutney (G) (Su) (Mu)

Poppadoms and dips

Wine Pairing: Laurent-Perrier La Cuvèe, Champagne, France

Shakarkandi Tikka, Achari Gobhi, Sakela Bhutta & Kuchumber Salad (Mu) (Su)

Sweet potato tikka, pickle flavoured cauliflower and grilled baby corn, served with an onion, tomato and cucumber relish

Wine Pairing: Wachau Federspiel Grüner Veltliner, Austria

Aloo Tikki, Chilli Garlic Mushroom & Palak Patta Chaat (G) (Su)

Potato patty on a bed of spiced chickpeas, chilli flavoured baby mushrooms with peppers, crispy fried spinach and samphire

Wine Pairing: Quid Pro Quo Malbec, Argentina

Passion Fruit Sorbet

Royal Thali: Bhindi Masala, Jeera Aloo, Pindi Channa, Baingan Bhartha,
Raita, Rice, Pickle, Salad & Mini Tandoori Roti (G) (Su) (Mu)

Madhu's Royal Thali was commissioned and produced for the first ever Asian catered event by Madhu's at Windsor castle for HRH King Charles

Wine Pairing: Decoy Zinfandel, Duckhorn, Sonoma County, USA

Trio of Chocolate Torte, Mango Sorbet & Lemon Tart (G) (N)

Wine Pairing: Château La Rame, Ste-Croix-du-Mont, France

£60.00 Supplement for wine pairing tasting menu * Tasting menu is for the entire table

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