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Wine pairings are
an additional cost.

For vegetarian
options, Please scroll
down.

Tasting Menu
£123

Captivating Wine
£69

Prestigious Wine
£99

Street Snacks

Autumn Truffle
Shorba

Carlingford Oyster
And Cured Sea-
Bream Chaat

2021 Light Muškat
Žuti, Dvanajščak -
Kozol, Međimurje,
Croatia

2020 Riesling
Kabinett, Erben
Thanish Dr. H.
Thanisch, Mosel,
Germany

MENUS

A La Carte

Lunch Tasting
Menu

Baked Malabar
"Hand Dived"
Scottish Scallop,
Crispy Bread Podi

2021 Viognier, Ktima
Gerovassiliou,
Epanomi, Greece

2021 Traminac,
Dvanajščak - Kozol,
Međimurje, Croatia

Tawa Masala Wild
Halibut,
Portsmouth Clam
Moilee

2019 'Benares
Signature'
Gewürztraminer, Jean
Claude Gueth,
Alsace, France

2019 'Benares
Signature'
Gewürztraminer, Jean
Claude Gueth,
Alsace, France



Tasting Menu

Set Menu

Desserts

Wine & Bar

MENU DOWNLOAD

- * Menus subject to change.
- * Please be advised that we have a minimum spend of £40 per person.
- * All Chicken and Lamb is Halal.

Fruit Soda

Tandoori Muntjac,
Garlic Yoghurt,
Chilli Chutney

NV Negroamaro &
Primitivo, San
Marzano Collezione
Cinquanta, Puglia,
Italy

2014 Barbera d'Asti
"Monte Colombo",
Marchese di Gresy,
Piedmont, Italy

Baby Poussin Tikka
Masala

2019 Pinot Noir
Elephant Hill, Central
Otago, New Zealand

2016 Gevrey-
Chambertin Clos d
la Justice Vallet
Frères, Burgundy,
France

Rasmalai

2016 Château Laville
Sauternes, France

2018 Muscat de
Frontignan "Vin de
Constance",
Constantia, South
Africa

Petit Fours

Vegetarian
Tasting Menu
£112

Paired Wines £75

Street Snacks

Autumn Truffle
Shorba

Samosa Tartlet
Chaat, Mint,
Tamarind And
Ginger

2018 Pinot Gris
Réserve, Jean Claude
Gueth, Alsace, France

Goat's Milk Paneer
Tikka, Beetroot &
Lime Murabba,
Bhakri, Walnut

2021 Viognier, Ktima
Gerovassiliou,
Epanomi, Greece

Karnataka Style
Hot Lentil And

2020 Soave Classico
'Brognolio', Cecilia

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Rice Stew, Cumin
Kale

Beretta, Veneto, Italy

Fruit Soda

Tandoori Celeriac
And Its Mala,
Moringa Oil

2019 Riesling
Kabinett, Erben
Thanisch, Dr. H.
Thanisch, Mosel,
Germany

Broad Beans And
Figs Kofta In Rich
Cashew Nut
Korma

2016 Gevrey-
Chambertin, Pierre
Bourée Fils, Burgundy,
France

Rasmalai

2016 Château Laville,
Sauternes, France

Petit Fours

Last Order

*Tasting Menu is
available only for
Dinner and we advise
that reservations are
not later than 21:00

Dishes are subject to availability

This menu is offered for the entire table only,
for a maximum of 16 guests

Wine Measures: 100ml

Food Allergies & Intolerances:

Before ordering please speak to our staff about
your requirements.

All prices are inclusive of VAT. A discretionary
Service Charge of 13.5% will be added to your
bill

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Reserve your table now

Select your desired menu and book your table at Benares.

For parties of 9 or more please contact: events@benaresrestaurant.co.uk

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OPENING HOURS

Monday to Saturday

12:00 - 14:30

17:30 - 22:30

Sunday

18:00 - 21:30

Please be advised that we have a minimum spend of £40 per person.

All Chicken and Lamb is Halal.

Dress code: Smart Casual.

No shorts or flip-flops.

Children under the age of 7 to be seated by 19:00. Terms and conditions apply for groups of 9+.

CONTACT

12a Berkeley Square,

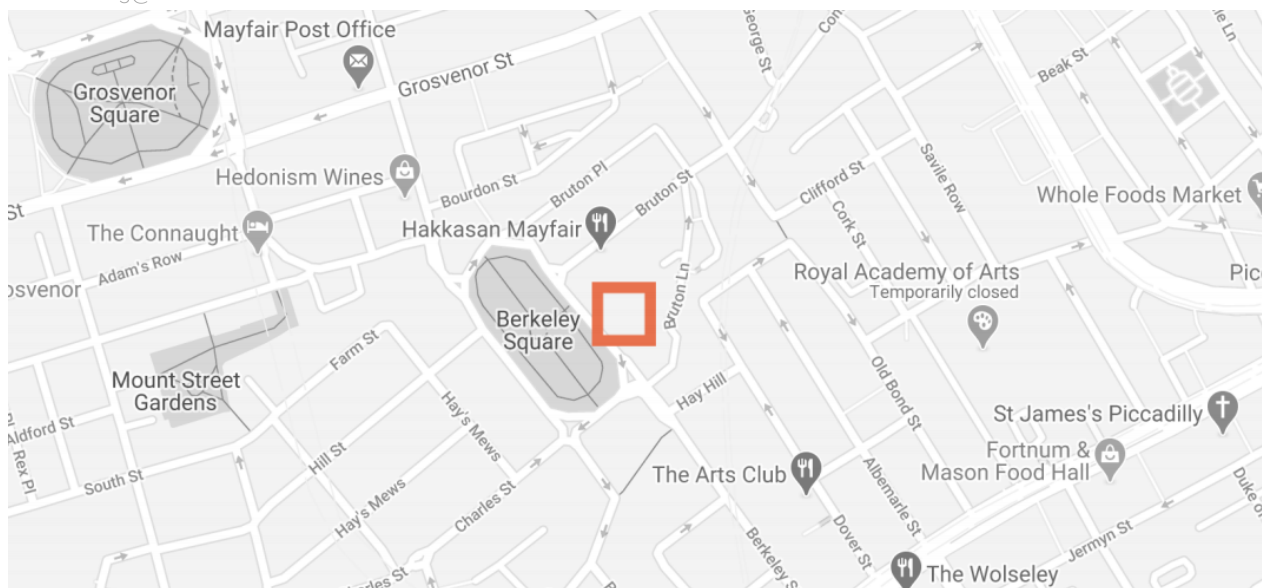
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