



VAULT MENU

6 courses £85

Wine Pairing £70 *see below

Prestige Wine Pairing add £100 *please ask your sommelier

Ragi, Channa & Aloo Papads, Shrimp Sorpotel & Nimbu Achaar
Masala Peanut, Channa Jor & Lotus Root Chat
Philippe Gonet, Brut Réserve, Champagne, France NV

Raj Kachori Chat, Beetroot, Mooth Dal Kachumber
Fontanário de Pegões, Adega de Pegões, Peninsula de Setúbal, Portugal 2018

Bengali Mustard Salmon Tikka, Chilli & Lime Raita
Kome Kome, Happy Bride, Kamoizumi, Junmai, Hiroshima, Japan NV

Kid Goat Methi Keema, Salli, Pao (add Bheja)
Trousseau, Bodegas Miras, Patagonia, Argentina 2018

Mangalorean Prawn Gassi
&
Wild Muntjac Biryani, Pomegranate & Mint Raita
Pinot Noir, Herrenstück, Weingut Holger Koch, Baden, Germany 2016

Served With: Dal Maharani, Aloo Jaipuri - Bread Basket

Saffron Pistachio Kulfi Falooda
Moscato d'Asti, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017
or
Palm Jaggery Watalappam, Coconut & Cashewnut
Chardonnay Beerenauselese, Weingut Helmut Lang, Burgenland, Austria 2017

Please speak to your server regarding any allergy concerns. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.

Please note all game may contain shot.

All prices are inclusive of VAT.

A discretionary 12.5% will be added to your bill.



VEGETARIAN VAULT MENU

6 courses £80

Wine Pairing £70 *see below

Prestige Wine Pairing add £100 *please ask your sommelier

Ragi, Channa & Aloo Papads, Mint Coriander Chutney & Nimbu Achaar
Masala Peanut, Channa Jor & Lotus Root Chat
Philippe Gonet, Brut Réserve, Champagne, France NV

Raj Kachori Chat, Beetroot, Mooth Dal Kachumber
Fontanário de Pegões, Adega de Pegões, Península de Setúbal, Portugal 2018

Achaari Paneer Tikka, Fig & Cashewnut, Corn Chat
Gruner Veltliner, Hohenberg, Weingut Josef Ehmoser, Wagram, Austria 2017

Dosa, Tellicherry Pepper Yam, Koshambir
Rosé, Chiaro di Stelle, Pala, Sardinia, Italy 2018

Gucchi, Khumb & Truffle Pilau
&
Mustard Greens Saag Paneer
Pinot Noir, Herrenstück, Weingut Holger Koch, Baden, Germany 2016

Served With: Dal Maharani, Aloo Jaipuri - Bread Basket

Saffron Pistachio Kulfi Falooda
Moscato d'Asti, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017
or
Rhubarb & Elaichi Kheer, Charoli Nut Crisps
Chardonnay Beerenauslese, Weingut Helmut Lang, Burgenland, Austria 2017

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All prices are inclusive of VAT.

A discretionary 12.5% will be added to your bill.