



VAULT FESTIVE TASTING MENU

£125.00

Wine Pairing £95.00

Pappadum Selection, Shrimp Sorpotel & Nimbu Achari Raita
Gol Guppa, Jaljeera, Potato, Sprouting Moong
2021 Clos Signadore, A Mandria di Signadore, Patrimonio, France

Aloo Chat, Tamarind, Sev
2019 Verdejo, Majuelo del Chivitero, Isaac Cantalapiedra, Castilla y Leon, Spain
or

Amritsari Shrimps and Queenies, Dill Raita
2020 Grüner Veltliner, Weinzierlberg, Stadt Krems, Kremstal, Austria

Kasoori Chicken Tikka, Moong Sprouts & Kasundi Kachumber
2020 Plexus, John Duval, Barossa Valley, Australia
or

Lasooni Wild Tiger Prawns, Red Pepper Chutney
2021, Malvazija, Kozlovic, Istria, Croatia
or

Kid Goat Methi Keema, Salli, Pao
2018 Vino Nobile di Montepulciano, Tenuta Valdipiatta, Tuscany, Italy

Wild Muntjac Biryani, Pomegranate & Mint Raita
2020 Pinot Noir, Applejack Vineyard, Giant Steps, Yarra Valley, Australia
or

Goan Prawn Curry
2021 St-Péray, Domaine de Lorient, Rhône, France
or

Chicken Butter Masala
2019 Riesling/Furmint, Moric, Balaton, Hungary

Served With: Dal Maharani, Rajasthani Bhindi, Saag Makai – Bread Basket or Basmati Rice

Add: Tandoori Masala Lamb Chop, Walnut Chutney (£18.00)
2018 Cabernet Sauvignon, Main Road, Restless River, Hemel-En-Aarde, SA (£22.00)

Saffron Pistachio Kulfi Falooda
2021 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy
or

Cardamom & Basmati Rice Kheer, Fresh Figs
2010 Château Filhot, Sauternes, France



VEGETARIAN FESTIVE TASTING MENU

£125.00

Wine Pairing £95.00

Pappadam Selection, Mango Chutney & Nimbu Achari Raita
Gol Guppa, Jaljeera, Potato, Sprouting Moong
2021 Clos Signadore, A Mandria di Signadore, Patrimonio, France

Aloo Chat, Tamarind, Sev
2019 Verdejo, Majuelo del Chivitero, Isaac Cantalapiedra, Castilla y Leon, Spain
or
Punjabi Samosa Chaat, Saunth Chutney
2019 Sancerre, Chêne Marchand, Domaine Guilleraut-Fargette, Loire, France

Tandoori Broccoli, Chilli & Green Mango Raita
2016, Friulano, Galea, I Clivi, Friuli, Italy
or
Achari Paneer Tikka, Fig & Cashew Nut, Corn Chat
2020 Plexus, John Duval, Barossa Valley, Australia
or
Beetroot Chops Pao, Peanut Ghati Masala
2021 Brouilly, Vieilles Vignes, Jean-Claude Lapalu, Beaujolais, France

Gucchi, Khumb & Truffle Pilau
2021 Collioure, Les Canadells, Domaine La Tour Vieille, Roussillon, France
or
Methi Malai Mutter Paneer
2019 Sancerre, Chêne Marchand Domaine Guilleraut-Fargette, Loire, France
or
Khatta Meetha Baingan
2020 Pinot Noir, Applejack Vineyard, Giant Steps, Yarra Valley, Australia

Served With: Dal Maharani, Rajasthani Bhindi, Saag Makai - Bread Basket or Basmati Rice

Saffron Pistachio Kulfi Falooda
2021 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy
or
Cardamom & Basmati Rice Kheer, Fresh Figs
2010 Château Fillhot, Sauternes, France

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. All prices are inclusive of VAT.
A discretionary 12.5% will be added to your bill.