



## VAULT FESTIVE TASTING MENU

£125.00

Wine Pairing £95.00

Pappadum Selection, Shrimp Sorpotel & Nimbu Achari Raita  
Gol Guppa, Jaljeera, Potato, Sprouting Moong  
*2020 Clos di Signadore, A Mandria di Signadore, Patrimonio, France*

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Aloo Chat, Tamarind, Sev  
*2017 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*

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

Lasooni Wild Tiger Prawns, Red Pepper Chutney  
*2020, Malvazija, Kozlovic, Istria, Croatia*  
or

Kid Goat Methi Keema, Salli, Pao  
*2017 Vino Nobile di Montepulciano, Tenuta Valdipiatta, Tuscany, Italy*

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

Goan Prawn Curry  
*2020 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)*

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Saffron Pistachio Kulfi Falooda  
*2020 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy*  
or

Cardamom & Basmati Rice Kheer, Fresh Figs  
*2010 Château Filhot, 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.

Please note all game may contain shot. All prices are inclusive of VAT.

A discretionary 12.5% will be added to your bill.