



## VEGETARIAN FESTIVE TASTING MENU

£125.00

Wine Pairing £95.00

Pappadam Selection, Mango Chutney & Nimbu Achari Raita  
Gol Guppa, Jaljeera, Potato, Sprouting Moong  
*2020 Clos Signadore, A Mandria di Signadore, Patrimonio, France*

---

Aloo Chat, Tamarind, Sev  
*2017 Verdejo, Majuelo del Chivitero, Isaac Cantalapiedra, Castilla y Leon, Spain*  
or  
Punjabi Samosa Chaat, Saunth Chutney  
*2019 Sancerre, Chêne Marchand Domaine Guillaud-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  
*2020 Bruilly, Vieilles Vignes, Jean-Claude Lapalu, Beaujolais, France*

---

Gucchi, Khumb & Truffle Pilau  
*2020 Collioure, Les Canadells, Domaine La Tour Vieille, Roussillon, France*  
or  
Methi Malai Mutter Paneer  
*2019 Sancerre, Chêne Marchand Domaine Guillaud-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  
*2020 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy*  
or  
Cardamom & Basmati Rice Kheer, Fresh Figs  
*2010 Château Filhot, Sauternes, France*