



FESTIVE VAULT VEGETARIAN TASTING MENU

£100.00

Wine Pairing £85.00

Pappadum Selection, Mango Chutney & Nimbu Achari Raita
Gol Guppa, Jaljeera, Potato, Sprouting Moong
2020 Sainte Victoire, Rosalie, Domaine Terre de Mistral, Provence, France

Aloo Chat, Tamarind, Sev
2018 Terrasse, Keermont, Stellenbosch, South Africa

Tandoori Broccoli, Chilli & Green Mango Raita
2015 Sette, Fratelli, Maharashtra, India
or
Achari Paneer Tikka, Fig & Cashew Nut, Corn Chat
2017 Rufete Blanco, Granito, Vinas del Cambrico, Castilla y Leon, Spain

Punjabi Samosa Pao, Imli Saunth Chutney
2020 Semillon, Epileptic Inspiration, BlankBottle, Elgin, South Africa
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
2020 Semillon, Epileptic Inspiration, BlankBottle, Elgin, South Africa
or

Khatta Meetha Baingan
2019 Pinot Noir, Herrenstück, Holger Koch, Baden, Germany

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

Sauterns Poached Pears, 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