



VAULT TASTING MENU

£110.00

Wine Pairing £95.00

Pappadum Selection, Shrimp Sorpotel & 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

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

2020, Malvazija, Kozlovic, Istria, Croatia

or

Kid Goat Methi Keema, Salli, Pao

2017 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

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)

Saffron Pistachio Kulfi Falooda

2020 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. Prices are inclusive of VAT. A discretionary 12.5% will be added to your bill.