



VAULT VEGETARIAN TASTING MENU

£110.00

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 Fillhot, Sauternes, France