



VEGETARIAN TASTING MENU

£85.00

Wine Pairing £75.00

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

Aloo Chat, Tamarind, Sev
2017 Verdejo, Majuelo del Chivitero, Isaac Cantalapiedra, Castilla y Leon, Spain

or
Samosa Chaat, Chana Masala, Imli Saunth Chutney
2020 Malvazija, Kozlovic, Istria, Croatia

Achaari Paneer Tikka, Fig & Cashewnut, Corn Chat
2020 Plexus, John Duval, Barossa Valley, Australia

or
Tandoori Broccoli, Chilli & Green Mango Raita
2016 Friulano, Galea, I Clivi, Friuli, Italy

or
Beetroot Chop 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, 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