



## VEGETARIAN TASTING MENU

£90.00

Wine Pairing £85.00

Pappadum Selection, & Nimbu Achari Raita  
Gol Guppas, Jaljeera, Potato, Sprouting Moong  
*2020 Clos Signadore, A Mandria di Signadore, Patrimonio, France*

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

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

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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*

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Gucchi, Khumb & Truffle Pilau  
*2020 Collioure, Les Canadells, Domaine La Tour Vieille, Roussillon, France*

or  
Methi Malai Mutter Paneer  
*2019 Sancerre, Chene Marchand Domaine La Tour Vielle, Roussillon, France*

or  
Khatta Meetha Baingan  
*2020 Pinot Noir, Applejack Vineyard, Giant Steps, Yara Valley, Australia*

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

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Saffron Pistachio Kulfi Falooda  
*2020 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy*

or  
Cardamom & Basmati Rice Kheer, Fresh Mango, Sorbet  
*2010 Château Filhot, Sauternes, France*