



## 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*

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*

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  
*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

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*

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. All prices are inclusive of VAT.

A discretionary 12.5% will be added to your bill.