



DIWALI TASTING MENU

£110.00

Wine Pairing £85.00 *see below

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

Palak Patta, Aloo Chaat, Tamarind, Sev
2017 Verdejo, Majuelo del Chivitero, Isaac Cantalapiedra, Castilla y Leon, Spain
or
Amritsari Pink Shrimps & Queenies, Dill Raita
2020 Grüner Veltliner, Weinzierlberg, Stadt Krems, Kremstal, Austria

Goan Cafreal Salmon Tikka, Tomato Chutney
2019 Sancerre, Chêne Marchand Domaine Guilleraut-Fargette, Loire, France
or
Kesari Kalmi Kebab, Mint & Mustard Chutney
2018 Riesling, Spätlese, Brauneberger Juffer Sonnenuhr, Schloss Lieser, Mosel, Germany
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

Chicken Butter Masala
2019 Riesling/Furmint, Moric, Balaton, Hungary
or

Goan Prawn Curry
2020 St-Péray, Domaine de Lorient, Rhône, France

Served With: Dal Maharani, 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
Gulab Jamun Crumble, Cardamom Basundi
2010 Château Filhot, Sauternes, France

VEGETARIAN TASTING MENU

£100.00

Wine Pairing £85.00 *see below

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

Palak Patta Aloo Chaat, Tamarind, Sev
2017 Verdejo, Majuelo del Chivitero, Isaac Cantalapiedra, Castilla y Leon, Spain
or
Kurkuri Bhindi Bhel, 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 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 Guilleraut-Fargette, Loire, France
or

Khatta Meetha Baingan
2020 Pinot Noir, Applejack Vineyard, Giant Steps, Yarra 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
Gulab Jamun Crumble, Cardamom Basundi
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. Please note all game may contain shot. All prices are inclusive of VAT.

A discretionary 12.5% will be added to your bill.

Tasting menu last orders: Lunch - 13:45 Dinner - 21:45



VAULT LUNCH FEAST

For the table

£55.00 pp

Pappadum Selection, Shrimp Sorpotel & Nimbu Achaari Raita

Aloo Chat, Tamarind, Sev

Gol Guppa, Jaljeera, Potato, Sprouting Moong

Achari Paneer Tikka, Corn Chaat

Kasoori Chicken Tikka, Moong Sprouts & Kasundi Kachumber

Goan Cafreal Salmon Tikka, Tomato Chutney

Goan Prawn Curry

Chicken Butter Masala

Methi Malai Mutter Paneer

Subz Tawa Pulao, Cucumber Raita

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

Saffron Pistachio Kulfi Falooda

Cardamom & Basmati Rice Kheer, Fresh Mango, Sorbet

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A discretionary 12.5% will be added to your bill.



LAMB RAAN FEAST

For the table

£150.00 pp

Pappadum Selection, Shrimp Sorpotel & Nimbu Achari Raita

Gol Guppa, Jaljeera, Potato, Sprouting Moong

Aloo Chat, Tamarind, Sev

Amritsari Shrimps & Queenies, Dill Raita

Lasooni Wild Tiger Prawns, Red Pepper Chutney

Achari Paneer Tikka, Fig & Cashewnuts, Corn Chaat

Dum Masala Raan

Chicken Butter Masala

Gucchi, Khumb & Truffle Pilau

Served With: Dal Maharani, Saag Makai, Aloo Jeera & Bread Basket

Saffron Pistachio Kulfi Falooda

or

Cardamom & Basmati Rice Kheer, Fresh Mango, Sorbet



VAULT TASTING MENU

£110.00

Wine Pairing £95.00

Pappadum Selection, Shrimp Sorpotel & Nimbu Achari Raita

Gol Guppa, 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

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

Muntjac Biryani, Pomegranate & Mint Raita

2020 Chinon, Vieilles Vignes, Domaine Fabrice Gasniern, France

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 (£16.00)

2017 Vino Nobile di Montepulciano, Tenuta Valdipiatta, Tuscany, Italy (£10.00)

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

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A discretionary 12.5% will be added to your bill.



VAULT VEGETARIAN TASTING MENU

£110.00

Wine Pairing £95.00

Pappadum Selection, Mango Chutney & Nimbu Achari Raita
Gol Guppa, 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

Punjabi Samosa Chaat, Saunth Chutney
2020 Semillon, Epileptic Inspiration, BlankBottle, Elgin, South Africa

Tandoori Broccoli, Chilli & Green Mango Raita
2016, Fruilano, 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
2020 Semillon, Epileptic Inspiration, BlankBottle, Elgin, South Africa
or

Khatta Meetha Baingan
2020 Chinon, Vieilles Vignes, Domaine Fabrice Gasnier, France

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 Mango, Sorbet
2010 Château Filhot, Sauternes, France