



FESTIVE LUNCH MENU

£48.00

375ml Red or White Wine £19.00 House Punch £12.00

Pappadam Selection, Shrimp Sorpotel & Nimbu Achari Raita

Aloo Chaat, Tamarind, Sev

Achari Paneer Tikka, Corn Chaat

or

Beetroot Chops Pao, Peanut Ghati Masala

or

Kasoori Chicken Tikka, Moong Sprouts & Kasundi Kachumber

or

Goan Cafreal Salmon Tikka, Tomato Chutney

Goan Prawn Curry

or

Chicken Butter Masala

or

Kid Goat Methi Keema, Salli, Pao

or

Channa Masala, Pyaz Kulcha, Achaar

or

Subz Tawa Pulao, Cucumber Raita

or

Khatta Meetha Baigan

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

Optional (£6.00)

Saffron Pistachio Kulfi Falooda

or

Cardamom & Basmati Rice Kheer, Figs

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 14.5% will be added to your bill.



FESTIVE TASTING MENU

£110.00

Wine Pairing £95.00 *see below

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

Aloo Chaat, Tamarind, Sev
2019 Verdejo, Majuelo del Chivitero, Isaac Cantalapiedra, Castilla y Leon, Spain
or
Amritsari Pink Shrimps & Queenies, Dill Raita
2020 Grüner Veltliner, Weinzierlberg, Stadt Krenms, Kremstal, Austria

Goan Cafreal Salmon Tikka, Tomato Chutney
2019 Sancerre, Chêne Marchand, Domaine Guilleraut-Fargette, Loire, France
or
Gilafi Pheasant Seekh Kebab, Mint & Mustard Chutney
2018 Riesling, Spätlese, Brauneberger Juffer Sonnenuhr, Schloss Lieser, Mosel, Germany
or
Kid Goat Methi Keema, Salli, Pao
2018 Vino Nobile di Montepulciano, Tenuta Valdiplatta, 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
2021 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 (£19.00)
2018 Cabernet Sauvignon, Main Road, Restless River, Hemel-En-Aarde, SA (£22.00)

Saffron Pistachio Kulfi Falooda
2021 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy
or

Cardamom & Basmati Rice Kheer, Figs
2010 Château Filhot, Sauternes, France

VEGETARIAN TASTING MENU

£100.00

Wine Pairing £95.00 *see below

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

Aloo Chaat, Tamarind, Sev
2019 Verdejo, Majuelo del Chivitero, Isaac Cantalapiedra, Castilla y Leon, Spain
or
Samosa Chaat, Chana Masala, Saunth Chutney
2021 Malvazija, Kozlovic, Istria, Croatia

Achari Paneer Tikka, Fig & Cashew Nut, Corn Chaat
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
2021 Brouilly, Vieilles Vignes, Jean-Claude Lapalu, Beaujolais, France

Gucchi, Khumb & Truffle Pilau
2021 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
2021 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy
or

Cardamom & Basmati Rice Kheer, Figs
2010 Château Filhot, Sauternes, France

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



VAULT FESTIVE TASTING MENU

For the table

£125.00

Pappadum Selection, Shrimp Sorpotel & Nimbu Achari Raita
Gol Guppa, Jaljeera, Potato, Sprouting Moong

Aloo Chaat, Tamarind, Sev

or

Amritsari Shrimps & Queenies, Dill Raita

Kasoori Chicken Tikka, Moong Sprouts & Kasundi Kachumber

or

Lasooni Wild Tiger Prawns, Red Pepper Chutney

or

Kid Goat Methi Keema, Salli, Pao

Wild Muntjac Biryani, Pomegranate & Mint Raita

or

Goan Prawn Curry

or

Chicken Butter Masala

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

Add: Tandoori Masala Lamb Chop, Walnut Chutney (£19.00)

Saffron Pistachio Kulfi Falooda

or

Cardamom & Basmati Rice Kheer, Figs



VAULT FESTIVE TASTING MENU

For the table

£125.00

Pappadum Selection, Shrimp Sorpotel & Nimbu Achari Raita
Gol Guppa, Jaljeera, Potato, Sprouting Moong

Aloo Chaat, Tamarind, Sev

or

Amritsari Shrimps & Queenies, Dill Raita

Kasoori Chicken Tikka, Moong Sprouts & Kasundi Kachumber

or

Lasooni Wild Tiger Prawns, Red Pepper Chutney

or

Kid Goat Methi Keema, Salli, Pao

Wild Muntjac Biryani, Pomegranate & Mint Raita

or

Goan Prawn Curry

or

Chicken Butter Masala

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

Add: Tandoori Masala Lamb Chop, Walnut Chutney (£19.00)

Saffron Pistachio Kulfi Falooda

or

Cardamom & Basmati Rice Kheer, Figs