

# TASTING MENU



कह नी { Kahani } ❧ STORY (Noun)

# T A S T I N G M E N U

6 Courses £70  
Wine pairing £55

Spiced chickpeas with sweetened yoghurt, mint, tamarind chutney, papdi  
*2019 Kilikanoon, Mort's Block Dry Riesling. Clare Valley, Australia - 100ml*



Char-grilled Scottish scallop, star anise coated, pickled shrimp puree  
*Bollinger Special Cuvee, Ay, Champagne, France - 125ml*



Smoked Malabar prawns marinated with fresh turmeric, coconut, curry leaves  
*2020 Hamilton Russell, Chardonnay. Hemel-En-Aarde Valley, South Africa - 100ml*



Guinea fowl tikka, Chettinad spices, smoked tomato sauce, ajwain roti  
*2017 Tapanappa "Foggy Hill" Pinot Noir, Fleurieu Peninsula, Australia- 100ml*



Sorbet



Somerset lamb chops, Kashmiri-chillies, Nagercoil clove

*Served with*

Baby potato, Dal Maharani, Rice and Naan  
*2019 Jean-Luc Colombo, "Les Fees Brunes" Crozes-Hermitage, Rhône Valley, France - 100ml*



Kulfi platter  
*2016 Petit Guiraud, Sauternes. Bordeaux, France - 50ml*

# D A W A T M E N U

4 Courses £52

Spiced green pea cake with cumin, ginger and chilli, cranberry chutney

Grilled stone bass coated with browned garlic, sundried tomato purée



Herb fed organic chicken-tikka, saffron, mace, baby ginger, coriander stem

Somerset lamb chops, Kashmiri-chillies, Nagercoil clove



Chargrilled chicken, tossed with red onions, tomato, fenugreek leaves

Braised lamb, fragrant rice, exotic spices, mint and coriander

*Served with*

Seasonal vegetable with ground spices coriander and peppercorn

Yellow lentils tempered with garlic and cumin

Naan



Raspberry and mint cheese cake 'melt in the middle'

Strawberry sorbet

