

VEGETARIAN TASTING MENU



कह नी { Kahani } ❧ STORY (Noun)

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6 Courses £65
Wine pairing £55

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



Green pea cake spiced with cumin, ginger and chilli, cranberry chutney
Bollinger Rose Brut, Ay, Champagne, France - 125ml



Tandoori broccoli marinated, honey, nigella seeds, wheat crisps
2020 Hamilton Russell Chardonnay, Hemel-En-Aarde Valley, South Africa - 100ml



Paneer tikka, pickling spice, Ajwain roti
2017 Tapanappa "Foggy Hill" Pinot Noir, Fleurieu Peninsula, Australia- 100ml



Sorbet



Spiced aubergine steak roasted with English mustard, glazed avocado

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

V E G E T A R I A N D A W A T M E N U

4 Courses £48

Spiced chickpeas with sweetened yoghurt, mint, tamarind chutney, papdi

Green pea cake spiced with cumin, ginger and chilli, cranberry chutney



Tandoori broccoli marinated, honey, nigella seeds and wheat crisps

Paneer tikka, Andhra pickling spice



Saag paneer tossed with onion-tomato masala, puréed spinach

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

Served with

Seasonal vegetable with ground coriander and peppercorn

Yellow lentils tempered with garlic and cumin

Naan



Raspberry and mint cheese cake 'melt in the middle'

Strawberry sorbet

