

# TASTING MENU



कह नी { Kahani } 卐 STORY (Noun)

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

6 Courses £75  
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*



Chocolate delight, almond brittle, caramel ice cream  
1998 *Taylor's Vintage Port, Quinta De Vargellas, Portugal - 50ml*

A 12.5% discretionary service charge will be added to your bill.  
For any dietary requirements please speak to your waiter.

# D A W A T M E N U

4 Courses £55

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

Grilled monkfish with galangal, lemon grass, fresh sweet chutney



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

Diced lamb simmered with onions, tomato, curry leave and picking spices

*Served with*

Seasonal vegetable with ground spices coriander and peppercorn

Yellow lentils tempered with garlic and cumin

Rice and naan



Raspberry and mint cheese cake 'melt in the middle'

Strawberry sorbet

