

TASTING MENU



कह नी { Kahani } ❧ 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 - 75ml*



Char-grilled Scottish scallop, star anise coated, pepper chutney, barley khichdi
Bollinger Special Cuvee, Ay, Champagne, France - 100ml



Smoked Malabar prawns marinated with fresh turmeric, coconut, curry leaves
2016 Tapanappa, "Tiers" 1.5M Chardonnay, Piccadilly Valley, South Australia- 100ml



Guinea fowl tikka, Chettinad spices, smoked tomato sauce, ajwain roti
2017 *Domaine Chanson, "Les Verg." Pernand-Vergelesses 1er Cru, Pinot Noir, Burgundy, France- 100ml*



Sorbet



Somerset lamb chops, Kashmiri-chillies, Nagercoil clove

Served with

Baby potato, Dal Maharani, Rice and Naan
2019 *Jean Luc Colombo, Cairanne Le Pavillon des Courtisanes, Rhone Valley, France - 125ml*



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

