

VEGETARIAN TASTING MENU



कह नी { Kahani } ❧ STORY (Noun)

VEGETARIAN TASTING MENU

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 - 75ml



Green pea cake spiced with cumin, ginger and chilli, cranberry chutney
Bollinger Rose Brut, Ay, Champagne, France - 100ml



Tandoori broccoli marinated, honey, nigella seeds, wheat crisps
2016 Tapanappa, "Tiers" 1.5M Chardonnay, Piccadilly Valley, South Australia - 100ml



Paneer tikka, pickling spice, Ajwain roti
2017 Domaine Chanson, "Les Verg." Pernand-Vergelesses 1er Cru, Pinot Noir, Burgundy, France - 100ml



Sorbet



Spiced aubergine steak roasted with English mustard, glazed avocado

Served with

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



Kulfi platter

2017 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 £50

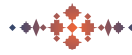
Spiced chickpeas with sweetened yoghurt, mint, tamarind chutney, papdi

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

Okra with onions, garam masala spiced and coriander

Served with

Seasonal vegetable with ground coriander and peppercorn

Yellow lentils tempered with garlic and cumin

Naan



Kulfi platter

