

TASTING MENU



कह नी { Kahani } ❧ STORY (Noun)

T A S T I N G M E N U

6 Courses £75
Wine pairing £60

Spiced chickpeas with sweetened yoghurt, wild berry & tamarind chutney,
2019 *Kilikanoon, Mort's Block Dry Riesling, Clare Valley, Australia - 75ml*



Char-grilled Scottish scallop, red pepper and sesame blend, creamy ginger sauce
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*



Char-grilled chicken chops with mustard oil, Rajasthani spices; chickpea raita
2017 *Domaine Chanson, "Les Verg." Pernand-Vergelesses 1er Cru, Pinot Noir, Burgundy, France- 100ml*



Sorbet



Somerset lamb chops, Kashmiri-chillies, Nagercoil clove

Served with

Kadhai vegetables, 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 £60

Mushroom & cassava cake with cumin, ginger and chilli,
tamarind & date chutney
Grilled monkfish with galangal, lemon grass, fresh sweet chutney



Achari chicken-tikka, baby ginger, coriander & pickling spices

Somerset lamb chops, Kashmiri-chillies, Nagercoil clove



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

Jaipuri lamb curry simmered with onions, red chilli, bay leaf and cinnamon

Served with

Babay aubergine and potato with tomato, ground spices & nigella seeds

Yellow lentils tempered with garlic and cumin

Rice and naan



Mango-Passion cheesecake with burnt white chocolate &
raspberry ice-cream

