

# VEGETARIAN TASTING MENU



कह नी { Kahani } ❧ STORY (Noun)

# VEGETARIAN TASTING MENU

6 Courses £70

Wine pairing £60

Berry papdi chatt, spiced chickpeas with sweetened yoghurt, wild berry & tamarind chutney

*2019 Kilikanoon "Mort's Block" Dry Riesling, Clare Valley, Australia - 75ml*



Mushroom & cassava cake with cumin, ginger and chilli, tamarind & date 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 with peppers, red onion, Kashmiri chilli, royal cumin

*2017 Domaine Chanson, "Les Verg." Pernand-Vergelesses 1er Cru, Pinot Noir, Burgundy, France - 100ml*



Sorbet



Red pumkin chunks, ginger mustard sauce, coconut yogurt

*Served with*

Kadhai vegetables, Dal Maharani, Rice and Naan

*2019 Jean Luc Colombo, "Les Fees Brunes" Crozes-Hermitage, Rhône Valley, France - 100ml*



Nutty chocolate brownie with strawberry 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.

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

4 Courses £55

Berry papdi chatt, spiced chickpeas with sweetened yoghurt, wild berry & tamarind chutney

Mushroom & cassava cake with cumin, ginger and chilli, tamarind & date chutney



Tandoori broccoli marinated, honey, nigella seeds and wheat crisps

Paneer Tikka with peppers, red onion, Kashmiri chilli, royal cumin



Saag paneer tossed with onion-tomato masala, puréed spinach

Okra with onions, garam masala spiced and coriander

*Served with*

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

Yellow lentils tempered with garlic and cumin

Naan



Kulfi platter

