

TASTING MENU



कह नी { Kahani } ❧ STORY (Noun)

T A S T I N G M E N U

6 Courses £75 pp
Wine pairing £65 pp



Spiced chickpea chaat with sweetened yoghurt, wild berry & tamarind chutney,
2022 *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
2019 *Tapanappa, "Tiers" 1.5M Chardonnay, Piccadilly Valley, South Australia- 75ml*



Char-grilled chicken chops with mustard oil, Rajasthani spices; chickpea raitha
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 Makhani, Rice and Naan

2017 *Klein Constantia "Anwilka" Shiraz/Cabernet Sauvignon, Stellenboch, South Africa - 125ml*



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

D A W A T M E N U

4 Courses £60 pp
Wine pairing £55 pp

Kolkata beetroot chop, ginger, fennel & royal cumin seeds with kasundi mustard kadi sauce
Monkfish char grilled with mustard, turmeric, browned garlic, saffron, quinoa kichadi

2019 Tapanappa, "Tiers" 1.5M Chardonnay, Piccadilly Valley, South Australia- - 75ml



Achari chicken-tikka, baby ginger, coriander & pickling spices
Somerset lamb chops, Kashmiri-chillies, Nagercoil clove

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



Karaikudi Chicken, simmered with fennel, star anise, tomato and coriander
Jaipuri lamb curry simmered with onions, red chilli, bay leaf and cinnamon

Served with

Baby aubergine and potato with tomato, ground spices & nigella seeds
Yellow lentils tempered with garlic and cumin
Rice and naan

*2018 Château La Croix Chantecaille, Grand Cru Classé, Merlot/Cabernet Franc,
Saint-Emilion, Bordeaux, France - 125ml*



Baked cheesecake, raspberry couli, candied rice puff, sour yoghurt ice-cream

2015 Gewurztraminer Noble Edition, Little Beauty, Marlborough, New Zealand -50ml

Tasting/Dawat menus are available all services, except on Festive days:
Monday-Saturday 12pm - 2pm / 5pm - 9.30pm. Sunday 12.30pm - 7.30pm.
Tasting or Dawat menus are designed to be enjoyed by the whole table only.
A 12.5% discretionary service charge will be added to your bill.
For any dietary requirements please speak to your waiter.

