

# VEGETARIAN TASTING MENU



कह नी { Kahani } ❧ STORY (Noun)

# VEGETARIAN TASTING MENU

6 Courses £70 pp  
Wine pairing £65 pp



Berry papdi chaat, spiced chickpeas with sweetened yoghurt, wild berry & tamarind chutney  
*2022 Kilikanoon "Mort's Block" Dry Riesling, Clare Valley, Australia - 75ml*



Kolkata beetroot chop, ginger, fennel & royal cumin seeds with kasundi mustard kadi sauce  
*Bollinger Rose Brut, Ay, Champagne, France - 100ml*



Tandoori broccoli marinated, honey, nigella seeds, wheat crisps  
*2019 Tapanappa, "Tiers" 1.5M Chardonnay, Piccadilly Valley, South Australia- - 75ml*



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

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



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 J A Z Z M E N U

4 Courses £65 pp

Wine pairing £45 pp

(5 pm - 10 pm)

## Lychee Bellini or Lychee Fizz mocktail



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

*2022 Kilikanoon, Mort's Block Dry Riesling, Clare Valley, Australia - 75ml*



Tandoori broccoli marinated, honey, nigella seeds and wheat crisps

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

*2019 Tenuta di Arceno, Chianti Classico, Sangiovese, Tuscany, Italy - 75ml*



Saag paneer tossed with onion-tomato masala, puréed spinach

Okra with onions, garam masala spiced and coriander

### *Served with*

Cumin Pulao / Cheese Chilly Naan / Yellow Dal Tadka

*Château La Croix Chantecaille, Grand Cru Classé,*

*Merlot/Cabernet Franc, Saint-Emilion, Bordeaux, France - 125ml*



Carrot fudge with cardamom & pistachio; coconut sorbet

*2020 Petit Guiraud, Sauternes, Bordeaux, France - 50ml*

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