

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

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 Roti

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 D A W A T M E N U

4 Courses £55 pp
Wine pairing £55 pp

Berry papdi chaat, spiced chickpeas with sweetened yoghurt,
wild berry & tamarind chutney
Kolkata beetroot chop, ginger, fennel & royal cumin seeds

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



Tandoori broccoli marinated, honey, nigella seeds and wheat crisps
Paneer Tikka with peppers, red onion, Kashmiri chilli, royal cumin

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



Saag paneer tossed with onion-tomato masala, puréed spinach
Okra with onions, garam masala spiced and coriander

Served with

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

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



Kulfi platter

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

Tasting/Dawat menus are available all services, except on Festive days:
Friday-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.

