

TASTING MENU



कह नी { Kahani } ❧ STORY (Noun)

T A S T I N G M E N U

6 Courses £80 pp
Wine pairing £75 pp



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



Grilled Scallops with Andhra spices, alleppey coconut & fresh turmeric sauce
Bollinger Special Cuvee, Ay, Champagne, France - 100ml



Monkfish char grilled with browned garlic, ajwain, red chilli & dill leaves; bisi bele bath
2021 *Jean Becker Pinot Gris, Alsace, France - 75ml*



Guineafowl fillets, tandoori grilled with golden beets, nutmeg & ginger; pickled rhubarb
2017 *Domaine Chanson, "Les Verg." Pernand-Vergelesses 1er Cru, Pinot Noir, Burgundy, France- 75ml*



Sorbet



Tandoori peshawari lamb chops with kashmiri-chillies, nagercoil clove with mint yogurt

Served with

Khumb Matar, 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 £65 pp
Wine pairing £60 pp

Kolkata beetroot chop, ginger, fennel & royal cumin seeds with kasundi mustard kadi sauce
Nilgiri chicken chop, mint, coriander, padron pepper, fennel seeds with smoked pepper chutney

2020 Tapanappa, "Tiers" 1.5M Chardonnay, Piccadilly Valley, South Australia - 75ml



Tandoori peshawari lamb chops with kashmiri-chillies, nagercoil clove with mint yogurt
Monkfish char grilled with browned garlic, ajwain, red chilli & dill leaves; bisi bele bath

2020 Jean Luc Colombo, Cairanne Le Pavillon des Courtisanes, Rhone Valley, France - 100ml



Chicken Makhani, chargrilled chicken in creamed tomato, fenugreek leaves
Mirch Ghost Lamb Curry with scotch bonnet, bay leaf, cinnamon and lemon chest

Served with

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

2014 Château La Fleur de Bouard, Lalande de Pomerol, Bordeaux, France- 125ml



Gulab jamun cheesecake with mango and basil sorbet

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

Tasting/Dawat menus are available all services.

Monday - Wednesday 5pm - 9.30pm.

Thursday - 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 13% discretionary service charge will be added to your bill.

For any dietary requirements please speak to your waiter.

