

# VEGETARIAN TASTING MENU



कह नी { Kahani } ❧ STORY (Noun)

# VEGETARIAN TASTING MENU

6 Courses £75 pp  
Wine pairing £70 pp



Berry papdi chaat, spiced chickpeas with sweetened yoghurt, berry chutney, purple crisps  
*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  
*2020 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- 75ml*



Sorbet



Artichoke hearts grilled, Andhra spiced & methi malai kofta with Mughlai melon seed korma

*Served with*

Khumb Matar, Rice and Lacha Paratha

*2019 Tenuta di Arceno, Chianti Classico, Sangiovese, Tuscany, Italy - 125ml*



Spiced poached pear with coconut sorbet

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

A 13% 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 £60 pp  
Wine pairing £60 pp

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

*2020 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  
Khumb Matar, mushroom peas with brown onions, tomatoes and cardamon

### *Served with*

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

*2021 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.

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.

