

VEGETARIAN MOTHER'S DAY MENU

Three Courses £55

Wine Pairing £40

STARTERS

Mixed mushroom galouti kebab with organic mace and chilly; berry chutney
Paneer tikka with royal cumin, Bengali spices, mint chutney filling
Andhra Chilli raw banana with sundried tomato, mustard & quinoa kedgree
Papdi chaat, spiced kidney bean & chickpea with wheat crisps, yogurt, chutneys

2023 Hubert Brochard IGP Sauvignon Blanc, Loire Valley, France - 125ml



MAINS

Bottle gourd & asparagus kofta in yogurt, melon seed & tomato sauce
Broccoli and peas korma simmered with ginger, turmeric, saffron and glazed onion
Okra and baby potatoes with onion, coriander, pickling spices

Served with

Yellow lentils tempered with cumin, garlic and coriander

Pulao Rice

Butter Naan

2017 Domaine Chanson, Pernand-Vergelesses 1er Cru, Burgundy, France - 175ml



DESSERTS

Carrot Halwa Tiramisu with pineapple 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.

