

FESTIVE LUNCH & EARLY EVENING MENU



कह नी { Kahani } ₹ STORY (Noun)

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3 courses – £38
Whole Tasting Menu – £45
Wine pairing – £25

STARTERS

Wild mushroom galouti, fennel spiced mushroom cake with lotus stem broth
Beef chukka – slow cooked & tossed with tomato, garlic and curry leaves; Malabar paratha
Chicken & truffle tikka tandoori smoked with cumin & star anise; apricot chutney

Supplement

Guineafowl supreme, fermented chilli, baby ginger, rhubarb raisin relish £8
2023 La di Motte, Pinot Grigio Friuli DOC, Grave, Venetie, Italy – 100ml
OR
2023 Turkey Flat Rose, Barossa Valley, South Australia – 100ml

MAINS

Paneer tikka & char grilled malai broccoli, served on puréed spinach
Murgh Kurchan, shredded chicken tossed with peppers, red onion & coriander
Bhunao lamb, simmered with freshly ground spices, shallots and ginger

Supplement

Prawn vepudu, tossed with shallots, green chilli, ginger & Andhra spices £12

Served with

Pulao rice / Cheese chilli naan / Yellow dal tadka

2019 Tenutadi Arceno, Chianti Classico, Tuscany, Italy – 125ml
OR
2022 Château Pavillon Daugay, Saint-Emilion, Bordeaux, France – 125ml

DESSERTS

Carrot fudge Chocolate mousse with pineapple sorbet
OR
Date and candied ginger steamed pudding with Pistachio Kulfi
NV Fonseca Bin27 Port Douro, Portugal – 50ml
OR
NV Manzanilla Sherry LaGitana, Hidalgo, Spain – 50ml