



କହନୀ { Kahani } ≠ STORY (*Noun*)

TASTING MENU

6 Courses £80 pp

Wine pairing £75 pp

Wild mushroom galouti, fennel spiced mushroom cake with lotus stem broth

2024 Mount Brown, Sauvignon Blanc, Waipara Valley, New Zealand - 75ml



Mangalorean scallops with coastal spices, in a creamy coconut moilee with salmon roe & lumpfish caviar

Bollinger Special Cuvee, Ay, Champagne, France - 100ml



Kasundi machhi (swordfish) in Bengal mustard, smoked cumin & chives, Kerala tapioca mash

2022 Jean Becker Pinot Gris, Alsace, France - 75ml



Guineafowl supreme with smoked pepper, fermented chilli, baby ginger, rhubarb raisin relish

2017 Domaine Chanson, Pernand- Vergelesses 1er Cru Pinot Noir, Burgundy, France - 75ml



Sorbet



Tandoori Peshawari lamb chops with fennel & star anise; mint yogurt

Served with

Khumb matar and lachha paratha

2019 Klein Constantia Anwilka, Stellenbosch, South Africa - 125ml



Chocolate delight, almond brittle, caramel ice-cream

1998 Fonseca Vintage Port, Douro, Portugal - 50ml

TASTING MENU (V)

6 Courses £75 pp

Wine pairing £75 pp

Wild mushroom galouti, fennel spiced mushroom cake with lotus stem broth
2024 Mount Brown, Sauvignon Blanc, Waipara Valley, New Zealand – 75ml



Green apple & bitter gourd salad with blue cheese dressing, mixed sprouts, toasted sunflower and pumpkin seeds
Bollinger Rose Brut, Ay, Champagne, France – 100ml



Tandoori broccoli, nigella seeds & honey, crushed wheat crisps with tempered garlic yoghurt
2020 Tapanappa, “Tiers” 1.5M Chardonnay, Piccadilly Valley, South Australia – 75ml



Achari paneer tikka with peppers, red onion, Kashmiri chilli, royal cumin
2017 Domaine Chanson, Pernand-Vergelesses 1er Cru, Pinot Noir, Burgundy, France – 75ml



Sorbet



Grilled artichoke hearts, veg kofta and Mughlai melon seed korma

Served with

Khumb matar and lachha paratha
2017 Quinta da Silveira, Colheita Tinto, Douro, Portugal – 125ml



Poached peach and sago kheer, pineapple sorbet & cinnamon peach syrup
2015 Little Beauty Gewurztraminer, Noble Edition, Marlborough, New Zealand – 50ml

A 13% discretionary service charge will be added to your bill. For any dietary requirements please speak to your waiter.