



कह नी { Kahani } 卐 STORY (Noun)

FESTIVE LUNCH & EARLY EVENING MENU

3 courses – £42
Whole Tasting Menu – £50
Wine Pairing – 25

STARTERS

Kolkata beetroot chop, ginger, fennel & royal cumin, served with kasundi mustard kadhi

Afghani malai turkey coriander & truffle cream, cranberry & fennel chutney

Venison keema chukka slow-cooked venison tossed with tomato, garlic & curry leaves,
served with homemade cumin pav

MAINS

Grilled artichoke hearts & lotus stem kofta chilli garlic makhani sauce

Lucknowi guinea fowl supreme celery, cashew nuts, cumin & baby ginger

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

Served with

Pepper & peas pulao rice

Cheese & chilli naan

Kale palak dal tadka

DESSERTS

Poached golden pear honey & saffron ice cream

or

Prune & ginger steamed pudding masala tea kulfi

FESTIVE LUNCH & EARLY EVENING MENU (V)

3 courses – £42
Whole Tasting Menu – £50
Wine Pairing – 25

STARTERS

Kolkata beetroot chop, ginger, fennel & royal cumin, served with kasundi mustard kadhi

Angara paneer tikka, peppers, Kashmiri chilli, nigella seeds & royal cumin

Pav bhaji buttery winter vegetable mash with cumin, mango & ginger, served with fresh pav

MAINS

Grilled artichoke hearts & lotus stem kofta chilli garlic makhani sauce

Seasonal vegetables tossed with cumin, ginger, chilli & puréed spinach

Tawa soya pepper masala red chilli, curry leaves & pine nuts

Served with

Pepper & peas pulao rice

Cheese & chilli naan

Kale palak dal tadka

DESSERTS

Poached golden pear honey & saffron ice cream

or

Prune & ginger steamed pudding masala tea kulfi