

## Vegetarian Tasting Menu

Served daily from 5pm – 10pm

Food £ 44.95

Food & Wine Pairing £59.95

### Amuse-Bouche



#### Annar Avocado & Mango Salad

Fresh mango, avocado & pomegranate mixed with chickpeas glazed in olive oil with a light balsamic vinaigrette dressing

#### Naloo Chana Chaat

Potatoes and chickpeas mixed with fresh coriander, herbs, tamarind sauce, yoghurt, chaat masala & pomegranate

#### Prosecco Sensi 18K Gold NV, Veneto, ITALY 11.00% abv (125 ml)

A generous bead of bubbles with nice green apple aromas on the nose. Soft on the palate with a sherbet-like acidity that finishes crisp and refreshing.



#### Achari Paneer Tikka

Chunks of Indian cottage cheese marinated in pickle & cooked in tandoor

#### Vegetable Samosa

Crispy pastry stuffed with mixed vegetables, onions & spices

#### Soul Tree Sauvignon Blanc, Nasik Valley, INDIA 2016 13.00% abv (100 ml)

Vibrant and refreshing with notes of elderflower, pear, and green herbs. A tropical Sauvignon that breaks from the mould. Crisp, fresh, and dry on the palate.



#### Shahi Paneer Makhani

Cottage cheese marinated in yoghurt and aromatic spices cooked in a creamy onion sauce with green herbs, almonds & Cashews

#### Bhindi Shimla Mirch

Fresh Okra sautéed with onions, tomatoes bell peppers, mixed with herbs & spices

#### Tarka Dall

Lentils cooked with herbs & spice, flavoured with garlic

Served with Raita, Pilau Rice & Naan

#### Pinot Noir Les Mougeottes, IGP Pays d'Oc, Languedoc, FRANCE 2016 13.00% abv (100 ml)

Clean and precise bouquet with black cherries and raspberry aromas. The palate is medium-bodied with sappy red berry fruit and a long silky finish.



#### Pan-Seared Pears with Yoghurt & Honey Sauce

#### Muscat de Saint-Jean de Minervois, Languedoc, FRANCE 37.5cl 15.20% abv (100 ml)

Complex nose of grapes, pear, rose petals and citrus. Sweet, rich, powerful with a balancing zesty acidity on the long finish.

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Please advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

A discretionary service charge of 12.5% will be added to your final bill.