

# VEGETERIAN TASTING MENU

(5pm – 10pm)

Food £54.95 / Food & Wine Pairing £69.95

• • • **AMUSE-BOUCHE** • • •

**(Dahi Puri)**

Crispy puffed wheat biscuit shells filled up with mashed potatoes & chickpeas, topped up with yoghurt

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**Tannar Avocado & Mango Salad**

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

**Aloo 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.

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**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 Sauvignonn Blanc, Nasik Valley, INDIA 2016**

*13.00% abv (100 ml)*

Vibrant and invigorating 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 Dal**

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 silky long finish.



### **Gulab Jamun Vanilla Mousse**

With cardamom & mango glaze

### **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.



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.