

VEGETERIAN TASTING MENU

(12 noon - 10pm)

Food £57.95 / Food & Wine Pairing £69.95

AMUSE-BOUCHE

(Dahi Puri)

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

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Annar 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 Famiglia Botter Doc,

Northern Italy, 10.5% *abv* (125 ml)

A gorgeous, extra dry sparkling wine, light, elegant with it's fresh vibrant fruit flavours

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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

Sauvignon Blanc, Sula Vineyards,

Maharashtra, INDIA 2023 12.5% *abv* (100 ml)

Dry and crisp with aromas of guava, elegant white stone fruits with spicy notes

Kasoori Matar 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 2023

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

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Royal Gulab Jamun

Soft, sponge balls of milk cake dough, soaked in cardamom rose flavoured syrup, served with vanilla ice cream

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.