

VEGETARIAN TASTING MENU



कह नी { Kahani } ❧ STORY (Noun)

VEGETARIAN TASTING MENU

6 Courses £75 pp
Wine pairing £70 pp



Berry papdi chaat, spiced chickpeas with sweetened yoghurt, berry chutney, purple crisps
2022 Kilikanoon "Mort's Block" Dry Riesling, Clare Valley, Australia - 75ml



Kolkata beetroot chop, ginger, fennel & royal cumin seeds
Bollinger Rose Brut, Ay, Champagne, France - 100ml



Tandoori broccoli marinated, honey, nigella seeds, wheat crisps
2019 Tapanappa, "Tiers" 1.5M Chardonnay, Piccadilly Valley, South Australia - 75ml



Paneer Tikka with peppers, red onion, Kashmiri chilli, royal cumin
2017 Domaine Chanson, "Les Verg." Pernand-Vergelesses 1er Cru, Pinot Noir, Burgundy, France - 100ml



Sorbet



Artichoke hearts grilled, Andhra spiced & methi malai kofta with Mughlai melon seed korma
Served with

Khumb Matar, Rice and Lacha Paratha
2017 Klein Constantia "Anwilka" Shiraz/Cabernet Sauvignon, Stellenboch, South Africa - 125ml



Poached Pear
1998 Taylor's Vintage Port, Quinta De Vargellas, Portugal - 50ml

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

V E G E T A R I A N J A Z Z M E N U

4 Courses £65 pp

Wine pairing £45 pp

(5 p m - 10 p m)

Lychee Bellini or Lychee Fizz mocktail



Berry papdi chaat, spiced chickpeas with sweetened yoghurt, berry chutney, purple crisps

2022 Kilikanoon, Mort's Block Dry Riesling, Clare Valley, Australia - 75ml



Tandoori broccoli marinated, honey, nigella seeds and wheat crisps

Paneer Tikka with peppers, red onion, Kashmiri chilli, royal cumin

2019 Tenuta di Arceno, Chianti Classico, Sangiovese, Tuscany, Italy - 75ml



Saag paneer tossed with onion-tomato masala, puréed spinach

Okra with onions, garam masala spiced and coriander

Served with

Cumin Pulao / Cheese Chilly Naan / Yellow Dal Tadka

Château La Croix Chantecaille, Grand Cru Classé,

Merlot/Cabernet Franc, Saint-Emilion, Bordeaux, France - 125ml



Carrot fudge with cardamom & pistachio; coconut sorbet

2020 Petit Guiraud, Sauternes, Bordeaux, France - 50ml

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