



VEGETARIAN TASTING MENU

Amuse Bouche

Chef's Special of The Day
Atul Kochhar Signature Prosecco

Broccoli

Tandoori Malai Broccoli, Mix Sprouts Salad
Chardonnay, Thelema Vineyards, South Africa

Mushroom Ke Galawati

Smoked Mushroom, Coriander Chutney
Pinot Noir, Kim Crawford, New Zealand

Tandoori Phal

Pineapple, Guava, Star Fruit,
Grapes, Tomato Chutney
Mango Wine, Rhythm Winery, India

Elderflower Sorbet

Gatta Curry

Gram Flour Cake, Roasted Corn, Asparagus,
Onion Tomato & Coriander Sauce
Pinot Noir, Kim Crawford, New Zealand

OR

Spinach & Cheese Kofta

Baby Spinach, Ricotta & Cottage Cheese Dumplings,
Lababdar Sauce, Lotus Seeds
Riesling, 'Maxim' Maximin Grünhaus, Mosel, Germany

Gandharaj Lemon Tart

Lemon Curd, Italian Meringue, Berries
Noble Sauvignon Blanc, A Sticky End, New Zealand (75ml)

£74 Per Person | £51 Wine Pairing

This menu is offered for the entire table only.

All paired wines are served 100ml. For all food allergies and intolerances, please speak to our staff about your requirements.

