



VEGAN TASTING MENU

Amuse Bouche

Chef's Special of The Day
Atul Kochhar Signature Prosecco

Aloo Tikki

Crispy Fried Potato Patties, Tamarind, Yoghurt
Chardonnay, Thelema Vineyards, South Africa

Mushroom Ke Galawati

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

Tandoori Phal

Pineapple, Guava, Star Fruit,
Grapes, Guava 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

Dum Aloo

Classic & Contemporary Potato,
Tomato & Fennel Sauce
Riesling, 'Maxim' Maximin Grünhaus, Mosel, Germany

Coconut & Berry Pudding

Young Coconut & Vermicelli Custard, Berry Compote
Late Harvest, Royal Tokaji, Hungary (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.

