

5 COURSE VEGETARIAN TASTING MENU

Tomato

Rasam Soup, Fennel Lentil Fritter, Onion Chutney

Prosecco Atul Kochhar (Extra Dry) – 2016 Italy



Bhalla Papdi Chaat

Modern Classical Indian Street Food with Tamarind & Yoghurt

Gewurztraminer Atul Kochhar Reserve – Alsace 2013



Granita

Pineapple & Star Anise Granita



Soya bean

Kofta, Potato steak, Coconut Sauce

Picpoul De Pinet Creyssels Languedoc- 2017



Rose & Banana

Rose Bhapa Doi, Caramelised Banana Tart, Chocolate Bombe

Elysium, Quady Winery, California- 2015

£49 PER PERSON

£ 89 PER PERSON WITH PAIRING WINES

Paired wine servings are 100 ml, Dessert wine serving is 75ml.

Tasting menu applies for the entire table and cannot be used in conjunction with the À la Carte