

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 2015



Mushroom

Spiced Mushroom Rice Pancake, Sambar
Sauvignon De Touraine, Domaine De Pierre- 2017 Loire



Granita

Pineapple & Star Anise Granita



Paneer

Tandoori Paneer, Smoked Cabbage, Makani Sauce
Sula Sauvignon Blanc- Naisak India- 2017



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- 2016

£69 PER PERSON

£120 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*