

# TASTING MENU



कह नी { Kahani } ❧ STORY (Noun)

# T A S T I N G M E N U

6 Courses £70  
Wine pairing £65

Spiced chickpeas with sweetened yoghurt, mint, tamarind chutney, papdi  
*2017 Little Beauty, Riesling. Marlborough, New Zealand - 100ml*



Char-grilled Scottish scallop, star anise coated, spiced mango thuvayal  
*2017 Estate Argyros, Assyrtiko. Santorini, Greece - 100ml*



Smoked Malabar prawns marinated with fresh turmeric, coconut, curry leaves  
*2018 Hamilton Russell, Chardonnay. Hemel-En-Aarde Valley, South Africa - 100ml*



Guinea fowl tikka, Chettinad spices, smoked tomato sauce, ajwain roti  
*2014 Domaine Bachelet-Monnot, "Fussieres" Maranges 1er Cru. Burgundy, France - 100ml*



Sorbet



Somerset lamb chops, Kashmiri-chillies, Nagercoil clove

*Served with*

Baby potato, Dal Maharani, Rice and Naan  
*2017 Domaine M. Chapoutier, "Les Meysonniers" Crozes-Hermitage. Rhône Valley, France - 100ml*



Kulfi platter

*2013 Petit Guiraud, Sauternes. Bordeaux, France - 50ml*

# VEGETARIAN TASTING MENU

6 courses £65

Wine pairing £58

Spiced chickpeas with sweetened yoghurt, mint, tamarind chutney, papdi

*2017 Little Beauty, Riesling. Marlborough, New Zealand - 100ml*



Green pea cake spiced with cumin, ginger and chilli, cranberry chutney

*2017 Unmaredivino, "Bianco Smeraldo" Vermentino di Gallura Superiore. Sardinia, Italy 100ml*



Tandoori broccoli marinated, honey, nigella seeds, wheat crisps #

*2017 Ceretto, Langhe Arneis Blange, Piedmont, Italy 100ml*



Paneer tikka, pickling spice, Ajwani roti

*2014 Domaine Bachelet-Monnot, "Fussieres" Maranges 1er Cru. Burgundy, France - 100ml*



Sorbet



Spiced aubergine steak roasted with English mustard, glazed avocado

*Served with*

Baby potato, Dal Maharani, Rice and Naan

*2017 Domaine M. Chapoutier, "Les Meysonniers" Crozes-Hermitage. Rhône Valley, France - 100ml*



Kulfi platter

*2013 Petit Guiraud, Sauternes. Bordeaux, France - 50ml*

A 12.5% discretionary service charge will be added to your bill.  
For any dietary requirements please speak to your waiter.

