कह नी { Kahani } ∓ STORY *(Noun)*

FESTIVE LUNCH & EARLY EVENING MENU

3 courses – £42
Whole Tasting Menu – £50
Wine Pairing – 25

STARTERS

Kolkata beetroot chop, ginger, fennel & royal cumin, served with kasundi mustard kadhi

Afghani malai turkey coriander & truffle cream, cranberry & fennel chutney

Venison keema chukka slow-cooked venison tossed with tomato, garlic & curry leaves, served with homemade cumin pav

2024 Mount Brown, Sauvignon Blanc, Waipara Valley, New Zealand -100ml
OR
2024 Turkey Flat Rose, Barossa Valley, South Australia -100ml

MAINS

Grilled artichoke hearts & lotus stem kofta chilli garlic makhani sauce

Lucknowi guinea fowl supreme celery, cashew nuts, cumin & baby ginger

Prawn vepudu tossed with shallots, green chilli, ginger & Andhra spices

Served with

Pepper & peas pulao rice / Cheese & chilli naan / Kale palak dal tadka

2023 Jean Luc Colombo, Cairanne Le Pavillon, Grenache/Syrah, Rhone, France -125ml
OR
2020 Vina Amate Rioja Reserva, Tempranillo/Mazuelo, Rioja Baja, Spain -125ml

DESSERTS

Poached golden pear honey & saffron ice cream
OR
Prune & ginger steamed pudding masala tea kulfi

2024 Petit Guiraud, Sauternes, Bordeaux, France -50ml
OR
NV Pedro Ximerez Triana, Hidalgo 15%, Spain -50ml

Please inform your waiter of any allergy or dietary requirements. A 13% discretionary service charge will be added to your bill.

FESTIVE LUNCH & EARLY EVENING MENU (V)

Whole Tasting Menu – £50
Wine Pairing – 25

STARTERS

Kolkata beetroot chop, ginger, fennel & royal cumin, served with kasundi mustard kadhi

Angara paneer tikka, peppers, Kashmiri chilli, nigella seeds & royal cumin

Pav bhaji buttery winter vegetable mash with cumin, mango & ginger, served with fresh pav

2024 Mount Brown, Sauvignon Blanc, Waipara Valley, New Zealand -100ml
OR
2024 Turkey Flat Rose, Barossa Valley, South Australia -100ml

MAINS

Grilled artichoke hearts & lotus stem kofta chilli garlic makhani sauce

Seasonal vegetables tossed with cumin, ginger, chilli & puréed spinach

Tawa soya pepper masala red chilli, curry leaves & pine nuts

Served with

Pepper & peas pulao rice / Cheese & chilli naan / Kale palak dal tadka

2023 Jean Luc Colombo, Cairanne Le Pavillon, Grenache/Syrah, Rhone, France -125ml
OR
2020 Vina Amate Rioja Reserva, Tempranillo/Mazuelo, Rioja Baja, Spain -125ml

DESSERTS

Poached golden pear honey & saffron ice cream
OR
Prune & ginger steamed pudding masala tea kulfi

2024 Petit Guiraud, Sauternes, Bordeaux, France -50ml
OR
NV Pedro Ximerez Triana, Hidalgo 15%, Spain -50ml

Please inform your waiter of any allergy or dietary requirements. A 13% discretionary service charge will be added to your bill.