कह नी { Kahani } ‡ STORY *(Noun)*

NEW YEAR'S EVE MENU

6 courses – £115
Wine pairing – £80

Grilled honey salmon – avocado mash, fermented chilli tart

Oven-baked Chilean sea bass – mixed peppercorns, uttapam, potato & pea podimas

Amritsari tiger prawn – tomato & coconut chutney

Rajasthani organic chicken kebab – wild quinoa bagala bath, pickled onion & pomegranate salad

Tandoori-grilled Welsh lamb chops – fennel, turmeric & star anise; seasonal vegetables with coconut & tomato glaze

Served with

Dal Panchratan
Morel mushroom biryani
Garlic & chilli naan

Desserts

Chilli, chocolate & almond cake – Kashmiri tea ice cream

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

NEW YEAR'S EVE MENU(V)

6 courses – £110
Wine pairing – £75

Jackfruit & lotus stem cake – avocado mash, fermented chilli tart

Malai tofu – mixed peppercorns, uttapam & potato pea podimas

Amritsari romanesco broccoli – tomato & coconut chutney

Smoked aubergine fritters – berry & tamarind chutney, wild quinoa bagala bath; pickled onion & pomegranate salad

Hariyali paneer kebab – basil, glazed garlic, mint & coriander; seasonal vegetables with coconut & tomato glaze

Served with

Dal Panchratan
Morel mushroom biryani
Garlic & chilli naan

Desserts

Chilli, chocolate & almond cake – Kashmiri tea ice cream

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