

SUPRA SUNDAY ROAST

£45pp – to be taken by the whole table
with £35pp Wine Pairing

CHACHA BLOODY MARY	15
POMEGRANATE <i>Negroni</i>	14
QUINCE & WALNUT SPRITZ 0% Non-Alc	12

WINE *Pet Nat Rkatsiteli – Okros Wines, Kakheti, Georgia 2021*

To share:

GOBI | Seasonal Pkhali Selection
*Wild Mushroom, heritage beetroot & wild spinach;
with crispy Chvishtari and minted Nadugi cheese*

WINE *Kisi – Pirveli Wine, Kakheti, Georgia 2024*

From the oven:

ADJARULI KHACHAPURI | Stuffed Flatbread add +15
Oglesshield cheese, feta, Westcombe ricotta, confit egg yolk, ajika butter

WINE *Kisi + Mitsvane – Chona's Marani, Kakheti 2022* add +13

A choice of:

CHAKHAPULI | Roast Leg of Lamb *12-hour cooked lamb, plum, tarragon, mint, Rkatsiteli wine*

SHKMERULI | Roast Chicken *Half baby chicken, garlic & thyme cream*

GOGRA | Roast Delica Pumpkin *Walnut bazhe sauce, wild black rice, pumpkin seeds*

For the table:

Crispy Potatoes, Tomato Salad, Grape Salad

WINE *Ojaleshi Red – Oda Wines, Samagrello 2023*

SAPERAVI NAKINI | Red Wine Ice Cream *Ponchiki, vanilla, ice wine vinegar* add +12

NAPOLEON MEDOKI | Honey Mille-feuille *Whipped sour cream, dark chocolate, dulce de leche* add +12

WINE *Vino Del Volta – La Stoppa, Emilia Romagna, Italy 2024* add +12



MODERN FOOD TALES OF ANCIENT GEORGIA
10 HEDDON STREET

Please inform your server of any allergens or dietary requirements. Please ask to see our separate vegetarian and vegan menu. All prices are inclusive of VAT. A discretionary 13.5% service charge, and a £1.50pp BELU water contribution will be added to your bill. For every £1.23 collected, a tree is planted through our partnership with Gift Trees.