

TASTING MENU



कह नी { Kahani } ❧ STORY (Noun)

T A S T I N G M E N U

6 Courses £75
Wine pairing £55

Berry and spiced chickpeas with sweetened yoghurt, mint, tamarind chutney, papdi
2019 Kilikanoon, Mort's Block Dry Riesling, Clare Valley, Australia - 75ml



Char-grilled Scottish scallop, red pepper and sesame blend, creamy ginger sauce
Bollinger Special Cuvee, Ay, Champagne, France - 100ml



Smoked Malabar prawns marinated with fresh turmeric, coconut, curry leaves
2016 Tapanappa, "Tiers" 1.5M Chardonnay, Piccadilly Valley, South Australia - 100ml



Char grilled chicken chops with mustard oil, Rajasthani spices; chickpea raitha
2017 Domaine Chanson, "Les Verg." Pernand-Vergelesses 1er Cru, Pinot Noir, Burgundy, France - 100ml



Sorbet



Somerset lamb chops, Kashmiri-chillies, Nagercoil clove

Served with

Kadhai vegetables, Dal Maharani, Rice and Naan
2019 Jean Luc Colombo, Cairanne Le Pavillon des Courtisanes, Rhone Valley, France - 125ml



Chocolate delight, almond brittle, caramel ice cream
1998 Taylor's Vintage Port, Quinta De Vargellas, Portugal - 50ml

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