

VEGETARIAN TASTING MENU



कह नी { Kahani } ❧ STORY (Noun)

VEGETARIAN TASTING MENU

6 Courses £75 pp
Wine pairing £70 pp



Berry papdi chaat, spiced chickpeas with sweetened yoghurt, berry chutney, purple crisps
2022 Kilikanoon "Mort's Block" Dry Riesling, Clare Valley, Australia - 75ml



Kolkata beetroot chop, ginger, fennel & royal cumin seeds
Bollinger Rose Brut, Ay, Champagne, France - 100ml



Tandoori broccoli marinated, honey, nigella seeds, wheat crisps
2020 Tapanappa, "Tiers" 1.5M Chardonnay, Piccadilly Valley, South Australia- - 75ml



Paneer Tikka with peppers, red onion, Kashmiri chilli, royal cumin
2017 Domaine Chanson, "Les Verg." Pernand-Vergelesses 1er Cru, Pinot Noir, Burgundy, France- 75ml



Sorbet



Artichoke hearts grilled, Andhra spiced & methi malai kofta with Mughlai melon seed korma

Served with

Khumb Matar, Rice and Lacha Paratha

2019 Tenuta di Arceno, Chianti Classico, Sangiovese, Tuscany, Italy - 125ml



Spiced poached pear with coconut sorbet

2020 Petit Guiraud, Sauternes, Bordeaux, France - 50ml

A 13% discretionary service charge will be added to your bill.
For any dietary requirements please speak to your waiter.

V E G E T A R I A N D A W A T M E N U

4 Courses £60 pp
Wine pairing £60 pp

Berry papdi chaat, spiced chickpeas with sweetened yoghurt, berry chutney, purple crisps
Kolkata beetroot chop, ginger, fennel & royal cumin seeds

2020 Tapanappa, "Tiers" 1.5M Chardonnay, Piccadilly Valley, South Australia - 75ml



Tandoori broccoli marinated, honey, nigella seeds and wheat crisps
Paneer Tikka with peppers, red onion, Kashmiri chilli, royal cumin

2017 Domaine Chanson, "Les Verg." Pernand-Vergelesses 1er Cru Pinot Noir, Burgundy, France - 100ml



Saag paneer tossed with onion-tomato masala, puréed spinach
Khumb Matar, mushroom peas with brown onions, tomatoes and cardamon

Served with

Baby aubergine and potato with tomato, ground spices & nigella seeds
Yellow lentils tempered with garlic and cumin
Rice and Lacha Paratha

*2021 Château La Croix Chantecaille, Grand Cru Classé, Merlot/Cabernet Franc,
Saint-Emilion, Bordeaux, France - 125ml*



Kulfi platter

2020 Petit Guiraud, Sauternes, Bordeaux, France - 50ml

Tasting/Dawat menus are available all services.

Monday - Wednesday 5pm - 9.30pm.

Thursday - Saturday 12pm - 2pm / 5pm - 9.30pm.

Sunday 12.30pm - 7.30pm.

Tasting or Dawat menus are designed to be enjoyed by the whole table only.

A 13% discretionary service charge will be added to your bill.

For any dietary requirements please speak to your waiter.

