kutir
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DIWALI ~ FESTIVAL OF LIGHTS!

£80pp (Add Wine Pairing £60pp)

Mon, 2nd November to Sun, 8th November 2026

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Signature ~ Expedition

Amuse Bouche

Gol Guppa

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Prawns ~ Masala

Roscoff onion, coconut, sesame, peanut

(**Jacquart,** Brut Mosaïque, Champagne, France)

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Chicken ~ Reshmi Kebab

Charred, Kashmiri chilli, puy lentil

(**Trimbach**, *Riesling*, Alsace, France)

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Partridge ~ Khasta

Pan-seared, wild berries, fried onion

(**Sierra Cantabria**, *Tempranillo*, Rioja Crianza, Rioja, Spain)

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Palate ~ Cleanser

Ginger beer granita, cumin, melon espuma

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Lamb ~ Barbat

Slow-cooked, boneless, burnt spices

(**Château Ladignac**, Cru Bourgeois, Médoc, France)

or

Sea Bass ~ Neelgiri

Pan-seared, jaggery, yoghurt rice

(**Love by Léoube**, Organic Rosé**,** Cote de Provence, France)

Served with Kaali Dal, Steamed Rice & Breads

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Chocolate ~ Honeycomb

Micro sponge, soil, mousse

(**Maury,** *Grenat*, **Mas Mudigliza**, Languedoc, France)

or

Shrikhand ~ Puranpoli

Mango, lentil, tuile, saffron yoghurt

(**Sauternes, Chateau Roumieu**, Bordeaux, France)





Vegetarian ~ Expedition

Amuse Bouche

Gol Guppa

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Aloo Tikki ~ Honey Yoghurt

Crispy potato cake, tamarind, mint chutney

(**Jacquart,** Signature Rosé, Champagne, France)

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Mushroom ~ Textures

Tandoori Portobello, chutney, girolle

(**Russiz Superiore**, Collio, *Pinot Bianco*, Marco Felluga, Italy)

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Paneer ~ Pakoda

Cottage cheese, apple, smoked ketchup

(**Dourthe No 1,** *Sauvignon Blanc*, Bordeaux, France)

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Palate ~ Cleanser

Ginger beer granita, cumin, melon espuma

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Bhindi ~ Do Pyaza

Crispy okra, onions, tomato

(**Thelema**, *Chardonnay*, Stellenbosch, Western Cape, SA)

or

Paneer ~ Palak

Cottage cheese, tomato, ground spices

(**Gavi,** Cristina Ascheri**,** *Cortese*, Piemonte, Italy)

Served with Kaali Dal, Steamed Rice & Breads

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Chocolate ~ Honeycomb

Micro sponge, soil, mousse

(**Maury,** *Grenat*, **Mas Mudigliza**, Languedoc, France)

or

Coconut ~ Payasam

Melon, green cardamom, saffron

(**Sauternes, Chateau Roumieu**, Bordeaux, France)

Last Order at 9:30pm

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.
Our standard wine measure is 100ml per course and 50ml for dessert. Prices include VAT. A discretionary service charge of 15% applies.
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