

YAATRA VEGETARIAN TASTING MENU



Executive Chef Amit Bagyal showcases his unique skill in blending cutting edge innovation with traditional cooking methods on this journey through Yaatra.

£80 per person • Lunch until 1.30pm and dinner until 8.30pm
£90 per person to include a Firestation Champagne Cocktail

Wines selected by our wine buyer Nick Smith
Additional £60 per person for premium pairing wines
and £90 per person for deluxe pairing wines



WELCOME SNACKS

Dahi Sev Puri (v)(d)(g)

Premium • Via Vai Prosecco DOC, Veneto, Italy
Deluxe • Marquis de Bonnières Brut, Reims, France

1ST COURSE

Charred Malai Soya Chaap, Mint Sauce (v)(d)(g)

Premium • Grüner Veltliner Vom Haus, Pfaffl, Niederösterreich, Austria
Deluxe • Macon-Verze Domaines Leflaive, Burgundy France

2ND COURSE

Crispy Basket Of Chaat, Spiced Chickpea (v)(d)(g)

Premium • Le Pas du Moine Rose Organic, Chateau Gassier, Provence, France
Deluxe • Chablis, Domaine de Vauroux, Burgundy, France

3RD COURSE

Roasted Sweet Pepper Ghotala, Buttered Pao (v)(d)(g)

4TH COURSE

Grilled Apricot Paneer Tikka, Kachumber Salad, Barberry Chutney (v)(d)

Premium • Traditionale Riesling, Pikes, South Region, Australia
Deluxe • Yealands Estate Single Vineyard Pinot Gris, Marlborough, New Zealand

5TH COURSE

Black Carrot & Kohlrabi Kofta, Root Vegetable Korma, Toasted Lotus Seed (vg)

Premium • Malbec Marchiori & Barraud, Mendoza, Argentina
Deluxe • Old Vine Zinfandel, Bogle Vineyards, California, USA

Served with Smoked Lentils, Saffron Rice, Garlic Naan

6TH COURSE (PRE-DESSERT)

Kalamansi & Mint Sorbet (vg)

DESSERT

Carrot Halwa Cheesecake with Pistachio Ice Cream (v)(d)(g)(n)

Premium • Moscato d'Asti DOCG Fratelli Antonio e Raimondo, Italy
Deluxe • Tokaji Blue Label Aszu, 5 Puttonyos, Hungary

PETIT FOURS

Daily Selection



(vg) vegan (v) vegetarian (d) contains dairy (g) contains gluten (n) contains nuts (a) contains alcohol

Prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, which is distributed to the team. Please inform us of your specific allergy or dietary requirement when ordering. Allergen information available on request. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.

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WELCOME SNACKS

Dahi Sev Puri (v)(d)(g)

Premium • Via Vai Prosecco DOC, Veneto, Italy
Deluxe • Marquis de Bonnières Brut, Reims, France

1ST COURSE

Charred Prawn, Mint Sauce (d)

Premium • Le Pas du Moine Rose Organic, Chateau Gassier, Provence, France
Deluxe • Chablis, Domaine de Vauroux, Burgundy, France

2ND COURSE

Togarashi Scallop, Coconut Butter, Citrus Podi (d)(g)

Premium • Traditionale Riesling, Pikes, South Region, Australia
Deluxe • Macon-Verze Domaines Leflaive, Burgundy, France

3RD COURSE

Roasted Sweet Pepper Ghotala, Buttered Pao (v)(d)(g)

4TH COURSE

Grilled Malai Chicken Tikka, Kachumber Salad, Barberry Chutney (d)

Premium • Brouilly Pisse-Vieille Domaine Lathuiliere Gravallon, Burgundy, France
Deluxe • Château Barrail du Blanc Grand Cru St-Emilion, France

5TH COURSE

Slow Cooked Goat Osso Bocu, Turmeric & Ginger Gravy

OR

Herdwick Grilled Lamb Chop, Sautéed Spinach, Aloo Chokha,

Masala Lamb Sauce Supplement 8

Premium • Malbec Marchiori & Barraud, Mendoza, Argentina
Deluxe • Old Vine Zinfandel, Bogle Vineyards, California, USA

Served with Smoked Lentils, Saffron Rice, Garlic Naan

6TH COURSE (PRE-DESSERT)

Kalamansi & Mint Sorbet (vg)

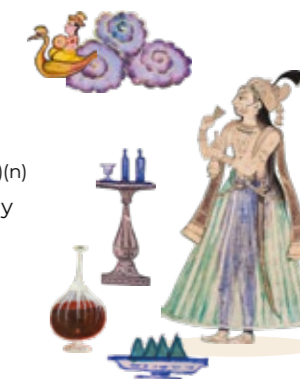
DESSERT

Carrot Halwa Cheesecake with Pistachio Ice Cream (v)(d)(g)(n)

Premium • Moscato d'Asti DOCG Fratelli Antonio e Raimondo, Italy
Deluxe • Tokaji Blue Label Aszu, 5 Puttonyos, Hungary

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