



CHEF'S GOURMET MENU

Vegetarian

8 COURSES - £95

WINE +£65 125ml

Tandoori Artichoke

black pepper, dill

Mini Tokri Chaat

*Gewurztraminer, Domaine Rolly-Gassman,
Alsace, France 2019*

Baked Marwari Veg Samosa

carrot & choonda pickle

Haryali Seekh Kebab

mint chutney

*Pinot Noir, Gönzheimer Spätburgunder,
Weingut Eymann, Germany 2022*

Paneer Lababdar

sliced paneer in robust sauce

Jamun Sorbet

Jackfruit Biryani

*Shiraz/Touriga, Yarra Yering New Territories,
Yarra Valley, Australia 2019*

Carrot Halwa Soufflè

*La Fleur d'Or Sauternes, Bordeaux,
France, 2022*

Every effort is made to avoid cross-contamination, but
regretfully we cannot guarantee food & drinks are
allergen-free.

Food Allergies & Intolerances: Please scan this QR
code or ask one of our staff

