



CHEF'S GOURMET MENU

Vegetarian

8 COURSES - £102

WINE +£110 125ml

Glass of Billecart-Salmon Brut Rosé, Champagne NV

Tandoori Artichoke

Mini Tokri Chaat

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

Baked Marwari Veg Samosa
achari raita

Wild Mushroom & Porcini Galouti

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

Paneer in Rice Basket

*Chablis Grand Cru, Domaine Jean Paul & Benoit Droin,
Burgundy France 2022*

Plum Sorbet

Veg Kofta Curry in Malwani Sauce

served with khubuli lentil pulao

Segla, Margaux, Bordeaux, France 2017

Carrot Halwa Soufflè

La Fleur d'Or Sauternes, Bordeaux, France, 2022 (100ml)

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

