



**7 COURSE VEGETARIAN/ VEGAN TASTING MENU**  
**£60 PER PERSON**

**WINE PAIRING**  
**£50 PER PERSON**

**Gup Shup**  
Amuse-bouche  
*Sparkling Wine*

**Parsnip & Apple ©**  
Curried parsnip broth, Granny Smith, truffle paratha  
*Gruber Rösschitz - Grüner Veltliner - Organic Wine - 2019 - Austria*

**Heritage Beetroot**  
Red beetroot bhaji, pickled golden beetroot, candy beetroot chutney  
*Vriniotis lama - Malagouzia & Assyrtiko - 2019 - Greece*

**Chowk ki Aloo Tikki Chaat**  
Pea & ginger stuffed potato cakes, mint & tamarind gel, chickpeas, sev  
*Werner - Dry Riesling - 2019 - Germany*

**Paan Masala Sorbet**  
Cardamom macerated cranberries

**Wild Mushroom & Spinach Tart**  
Kumbh matar masala, filo pastry, Nilgiri korma sauce, black truffle  
*Monte Pio - Albariño - 2020 - Spain*

**Jackfruit & Pumpkin Biryani**  
Young jackfruit, pumpkin, crispy brown onion crumb, burani raita  
*Gruber Rösschitz - Zweigelt - Organic Wine - 2019 - Austria*

**Piña Colada**  
White rum poached spiced pineapple, coconut sorbet, passionfruit salsa  
*Château Haut - Mayne - Sauternes - 2018 - France*

Last orders 21:00. Paired wine servings are 100ml, dessert wine serving is 50ml.  
The Tasting Menu applies for the entire table. Pre booking required.  
*If you have a special dietary requirement or a particular allergy, please inform our team.*

ⓓ Contains Dairy   Ⓞ Contains Gluten   Ⓝ Contains Nuts