



THE MAHAL 7 COURSE VEGETERIAN/ VEGAN TASTING MENU  
£60 PER PERSON

WINE PAIRING  
ADDITIONAL £45 PER PERSON

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**Gup shup**

Amuse bouche  
Sparkling wine

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**Samosa chaat**

Vegetable parcel, curried white peas, tamarind, pomegranate.  
*Gruber Rössitz - Grüner Veltliner - Organic Wine - 2019 - Austria*

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**Kurkure bhindi**

Crispy fried okra, mint chutney gel, chat masala.  
*Georges Michel Sauvignon Blanc, New Zealand 2018*

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**Plantain tikki**

Char-smoked green banana, yam patties, beetroot sphere.  
*Werner - Dry Riesling - 2019 - Germany*

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**Khatta meetha**

Pineapple gazpachio fruit compote and mint granite.

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**Wild mushroom & spinach tart**

Kumbh matar masala, filo pastry, nilgiri korma sauce, black truffle.  
*Saint Vincent - Merlot Reserve - 2018 - France*

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**Kerala vegetable stew**

Winter vegetable stew, mini rice hoppers, coconut snow.  
*Penley Heritage - Chardonnay - 2018 - Australia*

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**Passion Colada**

Poached spiced pineapple, coconut sorbet, passionfruit salsa  
*Chateau Haut - Mayne - Sauternes -2018 -France*

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Last orders 21:00. Paired wine servings are 75ml, dessert wine serving is 50ml.

Tasting menu applies for the entire table. Pre booking required.

*we make just about everything in our kitchen. If you have a special dietary requirement or a particular allergy, please just let one of our team know.*

Ⓚ Contains Dairy   Ⓜ Contains Gluten   Ⓝ Contains Nuts