



## THE MAHAL VEGAN / VEGETARIAN 7 COURSE TASTING MENU

£60 PER PERSON

### WINE PAIRING

ADDITIONAL £45 PER PERSON

NON-ALCOHOLIC PAIRING £30 PER PERSON



### GUP SHUP

Amuse-bouche  
Sparkling Wine

### SUBZI BRIE TIKKI - Please request for vegan option (D)(G)

Spiced seasonal vegetable cake, Somerset brie, fruit salsa, micro herbs.  
Werner Riesling Classic Dry, Germany 2020

### SAMOSA CHAT (D)(G)

Vegetable parcel, curried white peas, tamarind coulis, pomegranate.  
Gruber Röschitz - Grüner Veltliner Austria 2021

### ZUCCHINI ONION PAKORA & WYE VALLEY ASPARAGUS

Pan-seared asparagus, mango-mustard coulis, micro amaranth.  
Penley Heritage Genevieve Chardonnay, Australia 2021

### KHATTA MEETHA

Khatta tamarind sorbet, Pineapple gazpachio

### BAGARA BAINGAN (N)

Baby aubergine, spiced peanut ragout, sauté scallions.  
Govone Barbera d'Asti, Italy 2020

### NAVRATAN KURMA (N)

Seasonal mix vegetables, cashew paste, fresh fruit, light spices.  
Cuvée de Brieu Pinot Noir, France 2020

or

### MAKHAN PANNER (N)(D)

Tandor cooked spiced paneer, Swiss chard, Lentil fritters, makhani sauce  
Cuvée de Brieu Pinot Noir, France 2020

### STICKY TOFFEE PUDDING

Rich toffee pudding, caramel sauce, vanilla ice cream.  
Château Haut - Mayne - Sauternes - 2018 - France



### COTSWOLD CHEESE SELECTION £12 (D)(G)

Cotswold Brie, Oxford Blue, Cerney Ash, Worcester Hop  
Fresh honeycomb, grapes, celery, chutney & artisan crackers



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.

(D) Contains Dairy (G) Contains Gluten (N) Contains Nuts