



Vegetarian tasting menu

£75 per person, £160.00 with premium wines

To maximise your dining experience, this menu must be ordered by each diner at your table.

Canapé

Pithog Saag - Chickpea and yoghurt gnocchi, spinach crumble,
tamarind and coriander chutney

Appetiser

Sprouted green mung pancake, sunchoke podimas, lentil gunpowder (vegan)

2016 Pinot Noir Map Maker, Staete landt, Marlborough, New Zealand

First Starter

Homemade paneer with soola spices, beetroot raita, walnut and raisin (v)(n)

2019 Grüner Veltliner Straßertal, Waldschütz, Kamptal

Second Starter

Pao bhaji - Bombay special vegetable bhaji, cumin pao (g)

2013 Syrah Barrel Selection Fabre Montmayou, Patagonia, Argentina

Rest Course

Yuzu sorbet

First Main Course

Jaisalmer - a selection of vegetarian offerings from the desert landscape (v)

2012 Muscadet Les Shistes de Golaine, Loire, France

Second Main Course

Achari Gobhi - roast cauliflower with pickling spices, spinach and nutmeg sauce (vegan)

2015 Amarone della Valpolicella Classico Podere Cairano, Le Bertarole

Veneto, Italy V

Dessert

Alphonso mango kulfi, mango mint salad

2016 Saussignac Vendange d'Autrefois, Gascony, France V