



JUGALBANDI MENU/ VEGETARIAN TASTING MENU

MALAI MILAN

Semolina crusted 'Chèrve' cheese, chilli rye naan, aubergine chutney, pomegranate and pea shoots

ALOO CHAT

Red duke of York 'tikki', black eye beans, tamarind chutney, sweet yoghurt & 'garam' flour vermicelli, topped with artichoke fritter

UTTA PAM

Lentil and rice pancake with "Dosa" potatoes and "sambhar" sauce

MAKI AUR SAUNF KI KHICHIDI

Sweet corn & fresh fennel rice, garnished with dill raita

SUBZI KI THALI

A selection of garlic and cumin tempered okra, karahi paneer, black lentils, pulao rice

KHAJOOR KA PAKWAAN

Date infused pudding, apple & cinnamon sauce, coconut ice cream

£47.00 exc. Wine

£76.00 inc. Wine

Glass of Champagne G.H Mumm, "Cordon Rouge", Brut NV, Reims, France
Glass of Yalumba 'Y Series' Viognier 2009, South Australia, Australia
Glass of Terre Cerase "Rocca dei Leoni" IGT 2008 Villa Matilde, Campania, Italy
Glass of Joven DO 2009 Martín Berdugo, Ribera Del Duero, Spain
Glass of Merlot 2007 Martin Meinert, Devon Valley, South Africa
Glass of Tokaji Furmint Late Harvest 2009 Disznòkö, Hungary