

THE JOURNEY **VEGETARIAN MENU £55**

(Add Wine Pairing £30)

BAMBAIYA RAGDA

Crispy Potato Pattie, Dry Peas,
Tamarind Chutney, Honey Yogurt

*Laurent Perrier, 'La Cuvee' Brut,
Tours-Sur-Marne, France*

MINI MASALA DOSA WITH CHUTNEY

Lentil And Rice Pancakes Filled With
Aloo Masala

*2017 Albariño, Ramón Bilbao, Rias Baixas,
Spain*

CHILGOZA MALAI BROCCOLI

Charred Broccoli, Tomato Dust, Cheese

*2016 Rosso di Montalcino, Il Poggione,
Tuscany*

PANEER BUTTER MASALA

Cottage Cheese, Peppers, Tomatoes,
Fenugreek

*2015 Pinot Noir, MacMurray,
Sonoma County, U.S.A*

**(Served With Pulao Rice, Dal
Panchratan, Aloo Methi, Bread Basket)**

CARDAMOM PANACOTTA

Black Jamun, Chikki, Nankhatai Crunch

*2010 Château Violet, Sauternes,
France*

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts. Prices include VAT. A discretionary service charge of 12.5% will be added to your bill. Wine measures are 90 ml per course and 50 ml for desserts.

THE JOURNEY

NON - VEGETARIAN MENU £60

(Add Wine Pairing £30)

ADIPOLI PRAWNS

Garlic, Curry Leaves, Fresh Turmeric

*Laurent Perrier, 'La Cuvee' Brut,
Tours-Sur-Marne, France*

MINI DUCK DOSA WITH CHUTNEY

Lentil And Rice Pancakes Filled With
Duck Chettinad

*2017 Albariño, Ramón Bilbao, Rias Baixas,
Spain*

ACHARI LAMB CHOP

Cornwall Lamb, Pickling Spices,
Pickled Onion

*2016 Rosso di Montalcino, Il Poggione,
Tuscany*

CHICKEN TIKKA MAKHANI

Charred Chicken, Fenugreek, Creamy
Tomato Sauce

*2015 Pinot Noir, MacMurray,
Sonoma County, U.S.A*

**(Served With Pulao Rice, Dal
Panchratan, Aloo Methi, Bread Basket)**

CARDAMOM PANACOTTA

Black Jamun, Chikki, Nankhatai Crunch

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