

# 6 COURSE TASTING MENU £65

*(Choose one from each course and add Wine pairing £35)*

## SAMOSA PAPDI CHAAT

Punjabi Vegetable Samosa, Wheat Crisp, Sev, Mint Chutney

## KOLIWADA SQUID

Brixham Battered Squid, Chilli, Garlic, Coram Seeds

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

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## MINI MASALA DOSA WITH CHUTNEY

Lentil And Rice Pancakes Filled With Aloo Masala

## MINI DUCK DOSA WITH CHUTNEY

Lentil And Rice Pancakes Filled With Duck Chettinad

*2016 Pinot Blanc, Trimbach, Alsace, France*

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## PANEER TIKKA MUSHROOM

Cottage Cheese, Seasonal Mushroom, Pickle

## RECHEADO FISH TIKKA

Stone Bass, Goan Spices, Fried Onion, Chilli Paste

*2017 Gavi di Gavi, Fontanafredda, Italy*

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## CHILGOZA MALAI BROCCOLI

Charred Broccoli, Tomato Dust, Cheese

## ACHARI LAMB CHOP

Cornwall Lamb, Pickling Spices, Pickled Onion

*2016 Tannat, 'El Esteco', Don David, Salta, Chile*

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## MUTTER PANEER

Cottage Cheese, Green Peas, Melon Seeds

## CHICKEN TIKKA MAKHANI

Charred Chicken, Fenugreek, Creamy Tomato Sauce

*2016 Rosso di Montalcino, Il Poggione, Tuscany*

*(Served With Dabba Dal, Gobhi Mutter, Basmati Rice or Bread Basket)*

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## JALEBI CHEESECAKE

Saffron Caviar, Gram Flour, Malai

## ANJEER BROWNIE

Nougat, Vanilla Ice Cream

*2013 LBV Churchill's Port, Portugal*

 Vegetarian

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.