



vegan tasting menu

jerusalem artichoke tikki chaat, crispy kale

2008 Viura, R.Lopez de Heredia, Viña Gravonia Crianza, Rioja, Spain

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tofu masala, cauliflower, shishito pepper

2017 chenin blanc, domaine champalou, cuvee des fondraux, vouvray, loire valley, france

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soy keema, masala melba toast

2015 blaufränkisch, hans nittnaus, burgenland, austria

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wild mushroom phulka

2016 sauvignon blanc, goisot, moury, saint-bris, burgundy, france

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green peas kofta, coconut curry

masala dal, chilli tadka

lachha naan, steamed basmati rice

2016 pinot noir, sokol blosser, evolution, willamette valley, oregon, usa

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spiced pear tartin, salted caramel ice cream

n.v tinta negro and verdelho, barbeito rainwater reserva madeira, portugal

£80 per person

advance notice of 48hrs required to be served