



**gluten free tasting menu - vegetarian**

potato sphere chaat, white pea mash

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kashmiri morels, walnut powder, parmesan papad

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tofu masala, shishito pepper, quinoa puffs

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herb sago vadai, everything chutney

\*

anaar chuski

\*

baked paneer pinwheel, tomato salan

*served with*

herb millet roti, herb butter

black dairy dal, watercress and cucumber raita

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makhan malai, saffron milk, rose petal, jaggery brittle, almonds

basmati rice kheer, rhubarb murabba, coconut jaggary ice cream

**7 course £80 per person**

**wine pairing £75 | premium wine pairing £95**

**whisky flight £50 | premium whisky flight £100**



**gluten free tasting menu – non vegetarian**

potato sphere chaat, white pea mash

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kolhapuri chicken salad, golden cashew, chickpea pearls

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tandoori scottish salmon, lemon black garlic cream

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meetha achar pork ribs, sundried mango, onion seeds

\*

anaar chuski

\*

lamb chops, cumin new potatoes, smoked eggplant mash

*served with*

herb millet roti, herb butter

black dairy dal, watercress and cucumber raita

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makhan malai, saffron milk, rose petal, jaggery brittle, almonds

basmati rice kheer, rhubarb murabba, coconut jaggery ice cream

**7 course £85 per person**

**wine pairing £75 | premium wine pairing £95**

**whisky flight £50 | premium whisky flight £100**

*24 hour notice is required to prepare a vegan or gluten free tasting menu.*