

CHEF'S JOURNEY VEGAN TASTING MENU

6 Courses – £80 per person

Additional £69 per person for pairing wines



◆ AMUSE-BOUCHE

Chef's Special Of The Day

NV – Prosecco, Via Vai DOC, Veneto, Italy

◆ COURSE 1 – MAHARASHTRA

Mumbai Avocado Bhel (G, M, Mu, So, Su)

Spiced avocado tossed with chickpeas, bell peppers, pomegranate, jalapeño, peanuts, chilli tamarind chutney, inspired by the vibrant street flavours of Mumbai
2021 – Anciens Temps Rosé, Vin de France, France

◆ COURSE 2 – BENGAL

Darjeeling Momo (Mu, G, N, Se, So)

Steamed Darjeeling vegetable dumplings with homemade sesame sauce and chunky tomato salsa

2021 – Chablis, Domaine de Vauroux, Burgundy, France

◆ COURSE 3 – UTTAR PRADESH

Banaras Tomato Chaat Tartlet (M, G, Su, N)

Banaras' iconic chaat, reimagined – flavours served with elegance, masala tomato and chickpea mousse, crispy potato, puffed louts seed, raisin, chilli spiced, tamarind sauce, pomegranate

◆ COURSE 4 – KERALA

Munnar Pepper Chaap Fry (M, Mu, So, Ce, Su, G)

Grilled soya chunks, cooked with Kerala spiced shallots and coconut marinade, Tellicherry pepper

2025 – Sauvignon Blanc, Frost Pocket, Marlborough, New Zealand

◆ COURSE 5 – KARNATAKA

Veganuary Jackfruit Kofta (G, Mu, N, Ce, Ve)

Lucknow-inspired jackfruit and root vegetable kofta, served in a nutty shallot velouté with delicate aromatic spices

2025 – Pinot Grigio Delle Venezie Giovanni Puiatti, Friuli-Venezia Giulia, Italy

◆ COURSE 6 – DESSERT

Vegan Narangi Chocolate Tart (Ve, So, E, M, N)

Dark chocolate and Himalayan orange tart, paired with refreshing yuzu sorbet – bright citrus notes balanced with rich cocoa

2024 – The Noble Wrinkled Riesling, McLaren Vale, Australia

Ce Celery

So Soya

N Nuts

M Milk

Cr Crustaceans

Ve Vegan

Se Sesame

Mu Mustard

F Fish

G Gluten

Su Sulphites

P Peanuts

Mo Molluscs

E Egg

L Lupins

A discretionary 10% service charge will be added to your bill. Please inform a member of staff of any food allergies before ordering. All dishes are prepared in kitchen where allergens are present. Whilst every effort is made to prevent cross contamination, we cannot guarantee any dish is completely allergen-free.