



FESTIVE VAULT MENU

Available from 3rd December - menu subject to change

6 courses £85

Wine Pairing £70 *see below

Cassava, Lentil & Sabudana Papads, Shrimp & Mango Chutneys
Masala Peanut & Lotus Root Chat
Champagne Brocard Pierre, Tradition, Brut, France NV

Samosa Papdi Chat, Tamarind, Sev
Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2016

Hariyali Bream, Tomato Kachumber
Epileptic Inspiration, BlankBottle, Elgin, South Africa 2016
or
Scottish Salmon Tikka, Sage & Cardamom
Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV

Kid Goat Methi Keema, Salli, Pao (*add Bheja*)
Bobal, Mil Historias, Bodegas Altolandon, Manchuela, Spain 2016
or
Partridge Pepper Fry, Malabar Paratha
Cairignan 'Vigno', Morandé Adventure, Maule Valley, Chile 2013
or
Sofiyani Murgh Tikka, Kalonji & Sweet Tomato Chutney
Grüner Veltliner, 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2016

Wild Muntjac Biryani, Pomegranate & Mint Raita
Agiorgitiko, Bizios, Nemea, Greece 2011
or
Jheenga Moilee
Pinot Noir 'Ma Maison', Leung Estate, Martinborough, New Zealand 2015
served with: Dal Maharani, Tulsi Dum Aloo - Bread Basket & Basmati Rice

Fig Kheer
'La Chapelle' Château Lafaurie-Peyraguey, Sauternes, France 2013
or
Rasmalai, Cranberry Chutney
Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017

Please speak to your server regarding any allergy concerns. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.

Please note all game may contain shot.

All prices are inclusive of VAT.

A discretionary 12.5% will be added to your bill.



FESTIVE VEGETARIAN VAULT MENU

Available from 3rd December - menu subject to change

6 courses £80

Wine Pairing add £70 *see below

Cassava, Lentil & Sabudana Papads, Coriander & Mint & Mango Chutneys
Masala Peanut & Lotus Root Chat
Champagne Brocard Pierre, Tradition, Brut, France NV

Samosa Papdi Chat, Tamarind, Sev
Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2016

Paneer Tikka, Cashew Nut, Corn Chaat
Riesling, Mount Edwards, Central Otago, New Zealand 2017

or

Tandoori Broccoli Masala Mattar, Green Chilli Raita
Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV

Bombay Chowpatty Pao Bhaji
Primitivo Rosé, Tramari, San Marzano, Salento, Italy 2017

Wild Mushroom, Morel & Truffle Pilau
Carignan, Vigno Dry Farmed, Morande, Maule Valley, Chile 2013

served with: Dal Maharani, Patiala Baingan Masala - Bread Basket & Basmati Rice

Fig Kheer
'La Chapelle' Château Lafaurie-Peyraguey, Sauternes, France 2013

or

Rasmalai, Cranberry Chutney
Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017

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