

Valentines Day Tasting Menu 2

Amuse-bouche
Negroni Sbagliato

Artichoke chaat (V)
textures of artichoke with a medley of flavours
or
Scallop ceviche bhel
coconut caviar, red onion, heart of palm

Mushroom galaoti (V)
minced wild mushroom tikki, blood-orange reduction
or
Venison seekh kabab
with minted cheese, 'salli' potato
Bourgogne Rouge Oka 2018, Domaine Arlaud, Burgundy

Tandoori paneer | Roasted broccoli (V)
or
Pistachio crusted lamb chop | Roasted broccoli
Rosso di Montepulciano 2018, Innocenti, Tuscany
Lobster pepper fry
Assyrtiko Shadow Play 2021, Kamara Estate, Thessaloniki
or
Taar gosht
Gran Reserva Viña Arana 2016, La Rioja Alta S.A
or
Morel & asparagus korma (V)
Château Grand Village Blanc 2017, Bordeaux

served with slow cooked black lentils, saffron pulao, truffle naan

Rose petal & rhubarb rasmalai
Jurancón La Magendia 2019, Clos Lapeyre
or
Warm chocolate fondant
Pedro Ximenez, Emilio Hidalgo

Price: £72 per guest. Add drinks pairing £55

Shiuli