

## Tasting Menu 'The Mango Story'

Celebrate the 'King of fruit' in its many avatars

### Amuse-bouche

*Mango sour (or) Kissed by a rose AF*

### Courgette flower VO

dahi kabab, tempered yogurt and 'avakkai' honey



### Paneer, pineapple & padron peppers VO

(or)

### Hariyali salmon

with kashundi mustard and mango relish

*Albariño, Bodegas Terras Guada 2022, Rias Baixas, Spain (175ml)*

*Blanc de blanc, Jörg Geiger AF (125ml)*



### Spring vegetable masala VO

crunchy seasonal vegetables on smoky 'tikka masala' sauce

(or)

### Prawn & mango curry

fragrant coconut sauce that pairs perfectly with the prawn & mango

(or)

### Methi & potato curry

Chef Alfred's mum's signature recipe done two ways

### Chicken (or) Lamb

served with:

'Marina maanga' | Truffle sea-salt naan | pulao | chilli-garlic spinach

*Gewürztraminer & Riesling, Fruchtig 2022, Pfalz, Germany (175ml) (or)*

*Bourgogne 'Oka' Pinot Noir, Domaine Arlaud 2019, Burgundy, France (175ml) (or)*

*37° Pinot Noir, Jörg Geiger AF (175ml)*



### Mango mess

alphonso mango\*, mango kulfi, meringue, raspberries, cashew praline VO

(or)

### Crumble of the day

with saffron custard

*Jurancon 'La Magendia,' 2019, France dessert wine 50ml (or)*

*meadow caraway Aecht 'Kimmel' AF 50ml*

**£79 per guest. Add drinks pairing £49. Alcohol-free pairing £38**

AF pairings with Jörg Geiger, reflect tradition, sustainability, genuine craftsmanship & passion

VO: Vegan option available \*subject to availability

For a minimum of 2 guests and for the whole table. Please be advised that food prepared in our restaurant may contain traces of food allergens. Please alert your server for any food allergies. All prices are inclusive of VAT.

A discretionary 12.5% service charge would be added to your bill.