

# kutir

कुटीर

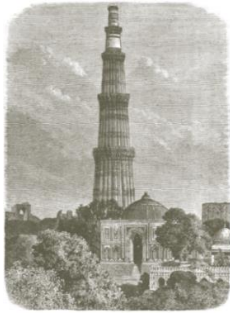
Dairy-Free

## Starters

<b>Aloo Tikki ~ Chaat</b> Crispy potato cake, tamarind, pomegranate	12
<b>Kathal ~ Galavat</b> Cashew, rose petal, crisp	12
<b>Cauliflower ~ Textures</b> Samosa, pickle, chutney	12
<b>Prawns ~ Masala</b> Roscoff onion coconut, sesame, peanut	14
<b>Baked ~ Scallops</b> Sri Lankan spice, lemongrass, kafir lime	14
<b>Chicken ~ Harissa</b> Dried lemon, red chilli, malt vinegar	14
<b>Pheasant ~ Chettinad</b> Southern spices, puff bread, onion seed	14
<b>Duck ~ Cranberry</b> Kumquat, pickle, chutney	14

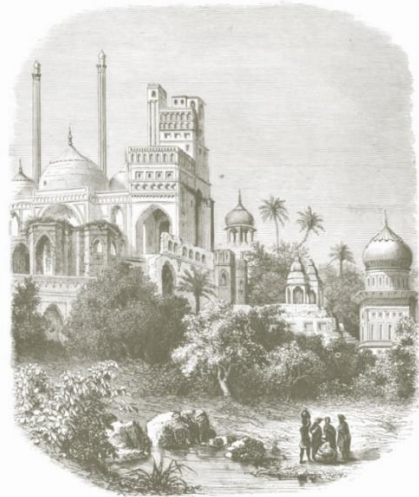
## Tandoor / Grill

<b>Tandoori Broccoli ~ Morel</b> Wild mushroom, berries, papad, truffle	16
<b>Partridge ~ Beetroot</b> Single malt whisky, whole spices, pickle	20



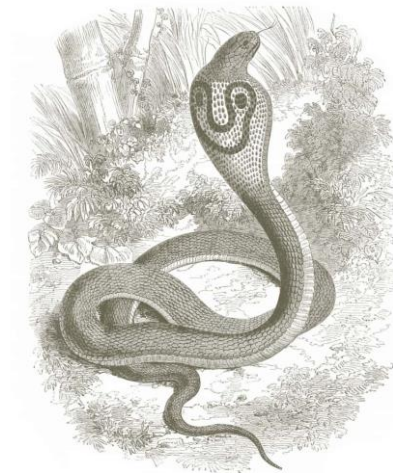
## Mains

<b>Aubergine ~ Salan</b> Peanut, sesame, curry leaf	18
<b>Truffle ~ Pulao</b> Wild mushrooms, goji berry, fried onion	22
<b>Jheenga ~ Moilee</b> Wild jumbo prawns, coconut, curry leaf	26
<b>Sea Bass ~ Neelgiri</b> Pan-seared, jaggery, curry leaf	24
<b>Lamb Shank ~ Artichoke</b> Black cardamom, bone marrow, chokha	26
<b>Duck ~ Madras</b> Pan-roasted breast, tamarind, curry leaf	24



## Sides

<b>Tadka Dal</b> Yellow lentil, cumin seed, asafoetida	8
<b>Saag Makkai</b> Spinach, sweetcorn, garlic	8
<b>Courgette Masala</b> Onions, garlic, cumin	8
<b>Tandoori Roti</b>	4
<b>Steamed Rice</b>	5



## Desserts

<b>Pineapple ~ Coconut</b> Sous vide, pink pepper, caramel	9
<b>Sorbet ~ Granita</b> Mango passionfruit, coconut, ginger beer	8

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts. Prices include VAT. A discretionary service charge of 15% applies.