

# kutir

कुटीर

## Tasting Menus

### Signature ~ Expedition

£75pp (Add Wine Pairing £55pp)

#### Amuse Bouche

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#### Prawns ~ Masala

Roscoff onion coconut, sesame, peanut

(**Gobillard**, Brut Rosé, Hautvillers, Champagne, France)

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#### Salmon ~ Mooli

Tandoori tikka, raita, breakfast radish pickle

(**Blank Canvas**, *Grüner Veltliner*, Marlborough, NZ)

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#### Lamb ~ Black Cumin

Tandoori chop, quinoa salad, mustard

(**Ramon Bilbao**, *Tempranillo*, Limited Edition, Rioja, Spain)

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#### Chicken Tikka ~ Masala

Tomato, fenugreek, Kashmiri chilli

(**Château Ladignac**, Cru Bourgeois, Médoc, France)

or

#### Duck ~ Madras

Pan-roasted breast, tamarind, curry leaf

(**Botromagno**, *Primitivo*, Puglia, Italy)

Served with Tadka Dal, Steamed Rice & Breads

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#### Date Pecan ~ Cinnamon

Kulfi, caramel, pistachio

(**Maury**, *Grenat*, **Mas Mudigliza**, Languedoc, France)

or

#### Pineapple ~ Coconut

Sous vide, pink pepper, caramel

(**Sauternes**, **Chateau Roumieu**, Bordeaux, France)

### Vegetarian ~ Expedition

£70pp (Add Wine Pairing £55pp)

#### Amuse Bouche

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#### Aloo Tikki ~ Honey Yoghurt

Crispy potato cake, tamarind, mint chutney

(**Gobillard**, Brut Rosé, Hautvillers, Champagne, France)

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#### Cauliflower ~ Textures

Samosa, pickle, chutney

(**Russiz Superiore**, Collio, *Pinot Bianco*, Marco Felluga, Italy)

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#### Morel ~ Gooseberry

Wild mushroom, white turmeric, papad

(**Dourthe No 1**, *Sauvignon Blanc*, Bordeaux, France)

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#### Paneer ~ Parcel

Cottage cheese, vine tomato, ground spices

(**Gavi di Gavi**, Cristina Ascheri, *Cortese*, Piemonte, Italy)

or

#### Aubergine ~ Salan

Peanut, sesame, curry leaf

(**Love by Léoube**, Organic Rosé, Cote de Provence, France)

Served with Tadka Dal, Steamed Rice & Breads

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#### Chocolate ~ Orange

Meringue, doughnut, murabba

(**Maury**, *Grenat*, **Mas Mudigliza**, Languedoc, France)

or

#### Sorbet ~ Granita

Mango Passionfruit, ginger beer

(**Sauternes**, **Chateau Roumieu**, Bordeaux, France)

Last Order at 9:30pm

### Jaltarang ~ Expedition

£75pp (Add Wine Pairing £55pp)

#### Amuse Bouche

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#### Soft Shell Crab ~ Tellicherry

Crab meat, pepper, tomato

(**Gobillard**, Brut Rosé, Hautvillers, Champagne, France)

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#### Salmon ~ Mooli

Tandoori tikka, raita, breakfast radish pickle

(**Blank Canvas**, *Grüner Veltliner*, Marlborough, NZ)

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#### Lobster ~ Idli

Steamed rice lentil cake, stew, chutney

(**Trimbach**, *Riesling*, Alsace, France)

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#### Jheenga ~ Moilee

Wild jumbo prawn, coconut, curry leaf

(**Thelema**, *Chardonnay*, Stellenbosch, Western Cape, South Africa)

or

#### Sea Bass ~ Neelgiri

Pan-seared, jaggery, curry leaf

(**Love by Léoube**, Organic Rosé, Cote de Provence, France)

Served with Tadka Dal & Steamed Rice

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#### Chocolate ~ Orange

Meringue, doughnut, murabba

(**Maury**, *Grenat*, **Mas Mudigliza**, Languedoc, France)

or

#### Pineapple ~ Coconut

Sous vide, pink pepper, caramel

(**Sauternes**, **Chateau Roumieu**, Bordeaux, France)

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts. Shots may be found in game dishes.

Our standard wine measure is 100ml per course and 50ml for dessert. Prices include VAT. A discretionary service charge of 15% applies.