

# kutir

कुटीर

## Tasting Menus

### Signature ~ Expedition

£75pp (Add Wine Pairing £55pp)

#### Amuse Bouche

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#### Goat ~ Chettinad

Southern spices, puff bread, onion seed

(Gobillard, Tradition, Hautvillers, Champagne, France)

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#### Chicken ~ Harissa

Dried lemon, red chilli, palm vinegar

(Mohua, Pinot Noir, Peregrine Wines, New Zealand)

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#### Lamb ~ Black Cumin

Tandoori chop, quinoa salad, mustard

(Sierra Cantabria, Tempranillo, Rioja Crianza, Rioja, Spain)

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#### Chicken Tikka ~ Masala

Tomato, fenugreek, Kashmiri chilli

(Château Laignac, 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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#### Cauliflower ~ Textures

Samosa, pickle, chutney

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

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#### Jackfruit ~ Galavat

Cashew, rose petal, crisp

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

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#### Morel ~ Broccoli

Wild mushroom, white turmeric, truffle

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

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#### Paneer ~ Parcel

Cottage cheese, tomato, ground spices

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

OR

#### Kamal Kakdi ~ Salan

Lotus root, peanut, sesame, mustard, seeds

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

Served with Tadka Dal, Steamed Rice & Breads

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#### Chocolate ~ Peanut

Valrhona ganache, crumble, hazelnut

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

OR

#### Sorbet ~ Granita

Mango Passionfruit, ginger beer

(Sauternes, Chateau Roumieu, Bordeaux, France)

### Jaltarang ~ Expedition

£75pp (Add Wine Pairing £55pp)

#### Amuse Bouche

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#### Crab ~ Pepper Fry

Soft shell, string hopper

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

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#### Lobster ~ Pollichathu

Brioche, Southern spices, oil

(Trimbach, Riesling, Alsace, France)

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#### Salmon ~ Mooli

Tandoori tikka, raita, breakfast radish pickle

(Thelema, Chardonnay, Stellenbosch, South Africa)

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#### Sea Bass ~ Neelgiri

Pan-seared, jaggery, yoghurt rice

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

OR

#### Jheenga ~ Moilee

Wild jumbo prawns, coconut, curry leaf

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

Served with Tadka Dal, Steamed Rice & Breads

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#### Chocolate ~ Peanut

Valrhona ganache, crumble, hazelnut

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

OR

#### Cassata ~ Rose

Cranberry, jelly, pink peppercorn

(Sauternes, Chateau Roumieu, Bordeaux, France)

### Last Order at 9:30pm

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.