

kutir

कुटीर

Vegan ~ Starters

Aloo Tikki ~ Chaat	12
Crispy potato cake, chickpea, pomegranate	
Pao ~ Bhaji	12
Seasonal greens, refined flour, crumble	
Cauliflower ~ Textures	12
Samosa, pickle, chutney, dehydrated	
Tandoori Broccoli ~ Morel	16
Wild mushroom, berries, papad, truffle	

Vegan ~ Main

Truffle ~ Pulao	22
Wild mushrooms, goji berry, fried onion	
Aubergine ~ Salan	18
Peanut, sesame, curry leaf	

Vegan ~ Sides

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

Vegan ~ Desserts

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

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



Vegan ~ Expedition

£70pp (Add Wine Pairing £55)

Amuse Bouche

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#### Aloo Tikki ~ Chaat

Crispy potato cake, chickpea, pomegranate

(**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, pickle

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

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Aubergine ~ Salan

Peanut, sesame, curry leaf

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

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### Served with Tadka Dal, Steamed Rice & Roti

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Pineapple ~ Coconut

Sous vide, pink pepper, caramel

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

or

Sorbet ~ Granita

Mango Passionfruit, ginger beer

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

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