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Tasting Menus

Diwali ~ Signature

£75pp (Add Wine Pairing £55pp)

Amuse Bouche

Tomato shorba, masala puff

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#### Aloo Tikki ~ Honey Yoghurt

Crispy potato cake, tamarind, mint chutney

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

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Prawns ~ Mustard

Tellicherry pepper, horseradish, honey

(Blank Canvas, Grüner Veltliner, Marlborough, NZ)

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#### Chicken ~ Harissa

Malt vinegar, Kashmiri chilli, almonds

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

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Lamb ~ Andhra

Boneless, coconut, poppyseed

(Château Laignac, Cru Bourgeois, Médoc, France)

OR

Sea Bass ~ Moillee

Pan-seared, curry leaf, coconut

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

Served with Black Dal, Steamed Rice & Breads

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#### Chocolate ~ Banana

Valrhona chocolate, chilli, nuggets

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

OR

#### Malpua ~ Rabri

Pancake, berries, saffron

(Sauternes, Chateau Roumieu, Bordeaux, France)

### Diwali ~ Vegetarian

£70pp (Add Wine Pairing £55pp)

#### Amuse Bouche

Tomato shorba, masala puff

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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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Paneer ~ Sorrel

Cottage cheese, toasted rice, chutney

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

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#### Guchhi ~ Makhani

Morels, vine tomatoes, ground spices

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

OR

#### Aubergine ~ Salan

Peanut, sesame, curry leaf

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

Served with Black Dal, Steamed Rice & Breads

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Chocolate ~ Banana

Valrhona chocolate, chilli, nuggets

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

OR

Malpua ~ Rabri

Pancake, berries, saffron

(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.

Diwali ~ Hunter's

£75pp (Add Wine Pairing £55pp)

Amuse Bouche

Tomato shorba, masala puff

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#### Guinea Fowl ~ Biryani

Dumplings, fried onion, yoghurt

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

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Grouse ~ Beetroot

Single malt whisky, whole spices, pickle

(Botromagno, Primitivo, Puglia, Italy)

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#### Partridge ~ Chettinad

Southern spiced, puff bread, onion seed

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

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Venison ~ Green Peppercorn

Slow-cooked, clarified butter, paratha

(Château Laignac, Cru Bourgeois, Médoc, France)

Served with Kaali Dal & Steamed Rice

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#### Chocolate ~ Banana

Valrhona chocolate, chilli, nuggets

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

OR

#### Cassata ~ Mango

Cranberry, pistachio, pink peppercorn

(Sauternes, Chateau Roumieu, Bordeaux, France)