

# kutir

कुटीर

## 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 ~ Orange

Meringue, chilli, doughnut

(**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

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