

Swadish

BY AJAY KUMAR



TASTING MENU

5 courses for £60

Wednesday, Thursday & Sunday-All Day

Friday & Saturday 12pm - 5pm

Sommelier wine pairing additional £65

Course 1

CAULIFLOWER KOLIWADA (G)

Crispy cauliflower, garlic, ajwain seeds, beetroot chutney

Sauvignon Blanc, Dillon's Point Single Vineyard Earthsong, Marlborough, New Zealand

OR

BASIL CHICKEN TIKKA (D)

Smoked chicken thigh, tandoori pineapple, green onion and tomato chutney

Soave, Campo Le Calle, DOC, Ilatium Morini, Veneto, Italy

Course 2

PUNJABI PANI PURI (G EGG)

Puffed wheat bubbles, spiced tamarind dressing, sprouted daal, Ayrshire Earlies

Grande Réserve, Premier Cru, Pierre Mignon, Champagne, France

OR

CRISPY KEKDA (C MUS)

Soft-shell crab, garlic, pickled papaya, fennel, tomato coconut chutney

Riesling Sec, Les Katz Le Capitaine, Domaine Klur, Katzenthal, Alsace, France

Course 3

CRISPY ALOO TIKKI (D)

Potato cakes, channa, mint chutney, gur imli chutney, salad

Primitivo Rosato, Aka, Produttori Di Manduria, Puglia, Italy

OR

GLENFESHIE PIGEON (D MUS)

Wood pigeon breast, tandoori spices, beetroot chutney, spiced apple chutney, pickled carrots

Beaujolais, Domine de la Couvette France

Course 4

MALAI PANEER TIKKA (D MUS)

Smoked cottage cheese, peppers, onions, mint chutney

Beaujolais, Domine de la Couvette France

OR

KONKANI HALIBUT (D MUS)

Coconut curry, kokum, curry leaves

Sancerre Blanc, Moulin les Lys, Domaine Reverdy Ducroux, Loire, France

OR

DELHI BUTTER CHICKEN (D)

Smoked chicken thigh, tomato, fenugreek, garam masala, garlic naan

Chardonnay, Los Arboles, Manos Negras, Mendoza, Argentina

Course 5

GULAB JAMUN RABRI (G D N)

Spongy dumpling, reduced saffron and cardamom milk, gold leaf

Coteaux du Layon, Carte d'Or, Domaine des Baumard, Loire, France

ADD chef's childhood favourite petit fours £6

Bal Mithai (An Indian Fudge)

Raspberry (Pate de Fruit)

Chocolate and Paan truffle

Besan Ladoo (Gram Flour Fudge)