

SELECTION OF OUR FAVOURITES

Pani puri
Nimki crackers, coriander yoghurt
Spring green, hazelnut and truffle momo, tomato achar
Taittinger Nocturne Sec
.
Grilled spring cabbage, Bombay aloo, mussels, roe
Picpoul de Pinet, Beaugaran, France 2016
.
Torched mackerel, Keralan coconut sauce, Malossol caviar
(£9 supplement)
Chardonnay, Bogle Winery, California, USA 2016

choice of

Roasted cod, Himalayan herbs, turnip
Albariño, DO Rias Baixas, Mar de Frades, Spain 2016

or

Chicken korma, cashew
Gavi di Gavi, "La Minaia", Piemonte, Italy 2016
.

Chilled rice pudding, date, pistachio sorbet
Mancino Bianco Ambrato

£40

Wine pairing £40, with Mackerel supplement £45

To be taken by the whole table

A LA CARTE

Spring green, hazelnut and truffle momo, tomato achar	6
Grilled spring cabbage, Bombay aloo, mussels, roe	11
Torched mackerel, Keralan coconut sauce, Malossol caviar	12
Chicken korma, cashew	14
Roasted cod, Himalayan herbs, turnip	18
Lamb neck biyani, crisp lamb rib, salted chilli	18
Pakku pork chop, hispi cabbage, fennel bhaji	20
Daal makhani	5
Saffron bhat rice	5
Chilled rice pudding, date, pistachio sorbet	8
"Mango lassi"	8

all dishes are made to share

COCKTAILS

All at 11

Cardamom Negroni

Copperhead Black Batch Gin, La Copa vermouth,
Cardamon infused Campari

Kumquat Martini

Fair Vodka, Kumquat Liqueur, Lemon Juice

Fig Old Fashioned

Plantation 5 year old, Fig Liqueur

Saffron Collins

Plantation Dark Rum, Palm turmeric Syrup, Coconut,
Lime Juice, Topped up with Ginger Ale.
Saffron spray

किटीकाउ KITYCOW

Fresh from BBC2's Million Pound Menu, we are proud to introduce
you to Joe Allen and Aaron Thomas

Indian/Nepalese residency "KityCow"

Please inform us about any dietary requirements or allergies and we will be happy to assist you.

All prices include VAT. An optional service charge of 13.5% will be added to your bill