



RUTHVIKA

SPICES KITCHEN

TASTING MENU

£60.00 Per Person

£88.00 with wine pairing

AMUSE BOUCHE

Crispy kale chips, crispy potatoes slice, chickpeas, onion, ginger drizzled on top sweet yogurt, date & tamarind chutney, mint chutney, Nylon sev and pomegranate.

Taittinger Nocturne Sec Champagne

Chargrilled grain fed chicken thigh tikka coated with Kashmiri chillies, coriander, black pepper, Ruthvika aromatic garam masala and mint sauce.

Estate Riesling Loosen, Mosel (Germany)

Pan fried scallops, Ghati masala crushed, Malvani masala celeriac puree, caviar and apple murabba.

Gavi '11 Risi Mario Giribadldi, Piemonte (Italy)

SORBET OF THE DAY

Charcoal grilled lamb rump, lamb keema masala, carrot pickle, mint chutney and rogan jus.

Amarone della valpolicella classico, Bolla(Italy)

OR

Tandoori roasted venison haunch, wild mushroom & truffle khichdi, carrots pickle, beetroots chutney and peanuts sesame sauce. Supplementary (£4.00)

Château Du Courlat, Lussac St Emilion, Bordeaux (France)

SIDES

Ruthvika basmati pulao rice

Smoked banjara cumin & garlic tempered mixed yellow lentil

Aloo Anardana

Coriander Naan

TASTE OF SWEET

Garam masala infused chocolate brownie , orange compote, salted caramel & honeycomb ice cream

Zuccardi Malamado fortified Malbec (Argentina)

2 High Street, North Ferriby, HU14 3JP • 01482 213 888 • www.ruthvikadine.co.uk

Vegan and vegetarian options are available. For allergen information please ask any member of staff. Although we take every precaution to ensure that our food has not been in contact with nuts, we cannot guarantee this. Some of these products may be fried in genetically modified ingredients. All prices include VAT.