




Ruthvika Spices<sup>®</sup>  Kitchen  
INDIAN RESTAURANT



**TASTING MENU**

£55.00 PER PERSON / £85.00 WITH WINE PAIRING



## AMUSE BOUCHE

### TASTE OF CLOUD

Pan grilled crispy potatoes & edamame patties, inspired by famous Agra Street food, masala, chickpeas, mint, tamarind chutney, yoghurt, and parsnip matchstick.

*Taittinger Brut Réserve, NV*

### TASTE OF SKY

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

*Luberon, La Ciboise Blanc, M.Chapoutier*

### TASTE OF SEA

Pan fried Scottish hand-dived scallops, caviar, Konkani gun powder, kokum, curry leaf, mustard seed, infused coconut sauce from the coastal area of Karnataka.

*Leftfield Albariño, Gisborne*

## SORBET OF THE DAY

### TASTE OF LAND

Charcoal grilled Yorkshire rack of lamb, curry mashed potatoes, carrot pickle, tawa seekh kebab, mint chutney, and rogan jus.

*Fleurie Château de Fleurie, Domaine Loron*

## LAMB BIRYANI (SHARING PLATE)

Yorkshire diced lamb leg, cooked with a layer of basmati rice with biryani spices.

## SIDES

TADKA DAL

SAAG ALOO

CORIANDER NAAN

### TASTE OF SWEET

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

*Zuccardi Malamado fortified Malbec, from Mendoza*

2 High Street, North Ferriby, HU14 3JP • 01482 213 888 • [www.ruthvikadine.co.uk](http://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.