




Ruthvika Spices[®]  Kitchen
INDIAN RESTAURANT



TASTING MENU

£55.00 PER PERSON / £85.00 WITH WINE PAIRING



AMUSE BOUCHE

GRANDMA'S PALAK PATTA CHAAT

Grandma's crunchy spinach leaf, tangy new potatoes, drizzled with tamarind chutney, plant-based sweet yoghurt, pomegranate and sev.

Taittinger Nocturne Sec Champagne

HIGHWAY MURGH TIKKA

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

Bico Amarelo Vinho Verde (Portugal)

SEA FOOD COURSE

TANDOORI MALAI LOBSTER

Tandoori grilled lobster, cream cheese, dill leaf, salmon caviar, turmeric curry yogurt with wilted kale leaf.

Finca Vallejo Rueda Verdejo (Spain)

SORBET OF THE DAY

MAIN COURSE

TANDOORI RACK OF LAMB

Tandoori Yorkshire rack of lamb, curry mashed potatoes, carrot pickle, tawa seekh kebab, mint green pea chutney with a rogan jus.

**Chilled Gamay* Chateau des Jacques, Mouiln-a-Vent (France)*

AND

OSSO BOCCO BIRYANI (SHARING PLATE)

Yorkshire lamb Osso Bocco nestled in a layer of Himalayan Basmati rice.

SIDES

TADKA DAL

SAAG ALOO

CORIANDER NAAN

DESSERTS

MANGO MOUSSE TART

Garam masala infused mango mousse tart with a coconut jaggery ice cream

Zuccardi Malamado fortified Malbec, from Mendoza

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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.