




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



**TASTING MENU**

£55.00 PER PERSON / £85.00 WITH WINE PAIRING





## AMUSE BOUCHE



### TASTE OF CLOUD



Mouth melting lentil dumpling, soaked in mint water, drizzled on top tangy yogurt, date & tamarind chutney, chef's secret spiced roasted melon seeds and pomegranate.

*Taittinger Brut Réserve (France)*



### TASTE OF SKY



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

*Estate Riesling, Dr Loosen, Mosel (Germany)*



### TASTE OF SEA



Pan fried Scottish hand-dived scallops, green herbs & lime crushed, pumpkin chutney, caviar and black grape oil.

*Gavi 'l Risi' Mario Giribaldi, Piemonte (Italy)*

## SORBET OF THE DAY



### TASTE OF LAND



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

*Château du Courlat, Lussac St Emilion, Bordeaux (France)*

## SIDES

Ruthvika basmati pulao rice

Smoked banjara cumin & garlic tempered mixed yellow lentil

Cauliflower & green peas cooked in a onion tomato masala

Coriander Naan



### TASTE OF SWEET



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

*Zuccardi Malamado fortified Malbec (Argentina)*



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.