



Ruthvika Spices  Kitchen
INDIAN RESTAURANT

*A love story from
India starts with...*



Vegetarian Menu

£60.00 / PERSON
WITH WINE PAIRING: £85.00 / PERSON



Amuse Bouche

JERUSALEM ARTICHOKE - SEV CHAAT

Tangy crispy Jerusalem artichoke, sprouted beans, poached gala apple, tamarind sauce, sweet yogurt, red pearl onion and edible flower
Taittinger Brut Reserve (France)

Starter

CHICKEN TIKKA DOUGHNUT - VERMICELLI

South Indian spiced infused chicken tikka doughnut, Vermicelli, black onion, coriander oil with a curry leaf infused tomato gel
Estate Riesling, Dr. Loosen, Mosel (Germany)

Fish Course

TANDOORI MALAI LOBSTER

Tandoori grilled lobster, cream cheese, dill leaf, salmon caviar, turmeric curry yogurt and peanuts with wilted kale leaf
Gavi 'l Risi' Mario Giribaldi, Piemonte (Italy)

SORBET

Main Course

TANDOORI RACK OF LAMB

Tandoori Mughlai spiced roasted rack of lamb, smoked turnip mash, kohlrabi pickle and a mint chutney
Coteaux-Bourguignons, Louis Jadot (France)

YORKSHIRE LAMB BIRYANI (SHARING PLATE)

Yorkshire lamb leg diced and nestled in a layer of Himalayan Basmati rice with a refreshing beetroot raita

Sides

**DAL
SAAG ALOO
CORIANDER NAAN**

Dessert

BHAPA DOI

Steamed Yogurt, Black berry compote, Chocolate curls, and salted caramel ice cream
Zuccardi Malamado fortified Malbec (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.