

Christmas Day Vegetarian/Vegan Tasting Menu

Gup Shup

Amuse-bouche

Lentil Shorba

Heirloom tomato confit, coriander oil, toasted seeds

Heritage Beetroot

Red beetroot bhaji, pickled golden beetroot, candy beetroot pachadi

Chowk Ki Aloo Tikki Chaat

Pea & ginger stuffed potato cakes, mint, chickpea, sev

Champagne Sorbet

Winterberries compote

Wild Mushroom & Spinach Tart

Kumbh matar masala, filo pastry, Nilgiri korma sauce, black truffle

Jackfruit & Pumpkin Biryani

Young jackfruit, pumpkin, crispy brown onion crumb, burani raita

Mahal Vegan Festive Pudding

Mint & matcha green tea pannacotta, coconut sorbet

7 Course Tasting Menu | £65pp Wine pairing (additional) | £50pp

Cotswold Cheese Selection £12 (D) (G)

Cotswold Brie, Oxford Blue, Cerney Ash, Worcestershire Hop
Fresh honeycomb, grapes, celery, chutney and artisan crackers

Please note the tasting menu must be taken by the entire table.
Allergen information available on request. Please inform us of your specific allergy or dietary requirement when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.

(D) – contains dairy, (G) – contains gluten