NUTMEG

INDIAN STREET KITCHEN

CHEF'S TASTING MENU

AVAILABLE FROM SUNDAY-THURSDAY

£57 PER PERSON

PAIR WINE WITH ADDITIONAL COST

NASHTA (V)(D)(G)

Unique small bites created by chefs to tantalize your taste buds

LE TUFFEAU 125 ML
Les Vignobles Foncalieu, IGP d'Oc **£6.25**

KHASTA KADDU (V)(D)(G)

Butternut Squash, chickpeas & goat cheese pie, wild berry chutney

VIGNERONS ARCECHOIS LES CLASSIQUES GAMAY 125 ML
Very light, delicate tannins, crunchy red fruit notes, very smooth **£7**

TANDOORI PORTOBELLO (VEGAN)

Portobello mushroom topped with wild mushroom duxelles, creamy spinach curry

SALICE SALENTINO RESERVA 125 ML
Rich red wine with dark berry notes and a velvety finish **£8**

PATRA NI HALIBUT

Fresh herbs marinated steamed halibut wrapped in banana leaf, pineapple pachadi

ORGANIC VIOGNIER PARISO SUR EMILIANA 125 ML
Floral with stone fruit character, aromatic, long full finish **£8**

NUTMEG TRIO

Baigan Brinchi (VEGAN), Malai Broccoli (VEGAN)(N), Paneer Butter Masala (D) & Garlic Naan (V)(D)(G)

Corn-fed Chicken Butter Masala (D),Laal Maas (D),Ajwani Prawn & Garlic Naan V)(D)(G)

MARSELAN 175 ML
Domaine de l'Armet **£12**

MITHAI (V)(D)(G)(N)

Thickened Milk & Saffron Cloud

SHERRY / TOKAJI 50 ML **£6**

Meticulously crafted by our Executive chef, Shishir Sinha with Michelin-starred expertise and a passion for re imagining Indian flavours, every dish on this menu tells a story of tradition and innovation.

Each bite celebrates bold spices, vibrant ingredients, and thoughtful artistry. Allow us to guide you through an unforgettable dining experience that promises to excite your palate and ignite your senses. Enjoy the adventure– we're delighted to share it with you.

A discretionary 10% service charge will be added to your bill, which is distributed to the team

(v) vegetarian (d) dairy (n) nuts (g) gluten - 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.

Please note: All foods are cooked in vegetable oil produced from genetically modified soya.