

मंथन

# Manthan

M A Y F A I R

Diwali Special

Non Vegetarian

SIGNATURE

£65 PP (ADD WINE PAIRING £55PP)

Vegetarian

VEGETARIAN

£65PP (ADD WINE PAIRING £55PP)

Popaddums and Chutney

Ghati Masala Prawns

SESAME, PEANUT, ROSCOFF ONION  
(Jacquart, Mosaique Signature, Brut, Reims,  
Champagne, France)

Beetroot Chop

PEANUT, PACHADI, VANILLA  
(Jacquart, Mosaique Signature, Brut, Reims,  
Champagne, France)

Chicken Pepper Fry

RICE LENTIL PANCAKE, CURRY LEAF, TOMATO  
(Cabernet Franc, Trapiche, Mendoza, Argentina)

Jackfruit Uthappam

RICE LENTIL PANCAKE, CURRY LEAF, COCONUT  
(Wingut Tesch, Riesling, Nahe, Germany)

Lamb Chop

INDIAN ONION, ROYAL CUMIN, MINT  
(Ramon Bilbao, Tempranillo, Rioja Reserva, Rioja, Spain)

Paneer Tikka

HOME MADE COTTAGE CHEESE, CORN CHAAT  
(Chateau Ste Michelle, Chardonnay, Columbia Valley, USA)

Fish Mangalore

STONE BASS, TAMARIND, SHALLOTS  
(Old Vine Malbec, Humberto Canale, Patagonia, Argentina)

Dum Aloo

YOGHURT, CRISPY RATTE POTATO, TOMATO  
(Whispering Angel Rose, Provence, France)

Or

Chicken Tikka Masala

FENUGREEK, TOMATO, KASHMIRI CHILLI  
(Wingut Tesch, Riesling, Nahe, Germany)

SERVED WITH KAALI DAL, RICE & PARATHA

Or

Aubergine Moilee

COCONUT, SHALLOTS, CHERRY TOMATO  
(Old Vine Malbec, Humberto Canale, Patagonia, Argentina)

SERVED WITH KAALI DAL, RICE & PARATHA

Chocolate Samosa

BROWNIE, DRY NUTS, CARAMEL  
(Quinto Do Crasto Ruby Port, Portugal)

Or

Classical Trio

BESAN BARFI, GULAB JAMUN, SRIKHAND  
(Sauternes Les Garonelles, Lucien Lurton, Bordeaux, France)

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.

Prices include VAT. A discretionary service charge of 15% applies.

