



PRAVAAS
x Wholesome On Earth

UNLOCK THE PATH TO FINANCIAL FREEDOM
Supper Club With Zoë Burt

AMUSE BOUCHE

Colcannon Ragda Pattice

Colcannon pattice, topped with chickpeas and chutneys

STARTERS

Smoked Beetroot Tikki [D, G, N, MUS]

Grilled ash coated goats' cheese and walnut balsamic dressing

Patra Chaat [D, SES] (Sharing plate)

Colocasia leaves served with yoghurt, date and tamarind chutney, pomegranate, onion, tomato and sev

MAINS

Baby Aubergine Masala [SES]

Baby aubergine in sesame seeds, tamarind onion

Dal Makhani [D]

Traditional preparation of black lentils slow cooked overnight, mildly spiced

Asparagus & Pine Nut [MUS]

Mustard, curry leaves tempered asparagus and pine nut with coconut

Butter Naan [G, D]

Steamed Rice

DESSERTS

Shahi Tukra D, N, E, G

Crispy brioche bread, reduced saffron milk, stewed apple
and rose and pistachio whipped cream

Allergens: G (Gluten), N (Nuts), D (Dairy), E (Eggs), C (Crustacean), M (Molluscan), L (Lupin), S (Sulphites), CEL (Celery), F (Fish), SES (Sesame), MUS (Mustard), P (Peanuts), SOY (SOY).