Ruthvika Spices® Kitchen

INDIAN RESTAURANT

TASTING MENU

£55.00 PER PERSON / £85.00 WITH WINE PAIRING

AMUSE BOUCHE

TASTE OF CLOUD

Mouth melting lentil dumpling, soaked in mint water, drizzled on top tangy yogurt, date & tamarind chutney, chef's secret spiced roasted melon seeds and pomegranate.

Taittinger Brut Réserve (France)

TASTE OF SKY

Chargrilled grain fed chicken thigh tikka coated with Kashmiri chillies, coriander, black pepper, Ruthvika aromatic garam masala and mint sauce.

Estate Riesling, Dr Loosen, Mosel (Germany)

TASTE OF SEA

Pan fried hand-dived scallops, green herbs & lime crushed, pumpkin chutney, caviar and black grape oil.

Gavi `I Risi` Mario Giribaldi, Piemonte (Italy)

SORBET OF THE DAY

TASTE OF LAND

Charcoal grilled lamb rump, lamb keema masala, carrot pickle, mint chutney and rogan jus.

Château du Courlat, Lussac St Emilion, Bordeaux (France)

SIDES

Ruthvika basmati pulao rice
Smoked banjara cumin & garlic tempered mixed yellow lentil
Cauliflower & green peas cooked in a onion tomato masala
Coriander Naan

TASTE OF SWEET

Garam masala infused chocolate brownie , salted caramel & honeycomb ice cream

Zuccardi Malamado fortified Malbec (Argentina)

2 High Street, North Ferriby, HU14 3JP • 01482 213 888 • www.ruthvikadine.co.uk

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.