NUTMEG

INDIAN STREET KITCHEN

An Evening of Indian Wine

THE FOOD & WINE MENU

MONDAY 26 OCTOBER 2026 · 6-9PM · £69 PER PERSON

IN YOUR GLASS	ON YOUR PLATE

01 CANAPÉS

Dindori Reserve Viognier

Sula Vineyards
Nashik, Maharashtra

Aromatic stone fruit and freshness for both canapés.

Dahi Puri & Salmon & Mango Cone

Two opening bites: playful, bright and layered with Indian flavours.

02 STARTER

Chenin Blanc

Sula Vineyards
Nashik, Maharashtra

A fresh, rounded pairing for either starter.

Tawa Macchi

Sea bass, apple-fennel slaw and caper-raisin purée.

OR

Khasta Kaddu (v) (d) (g)

Squash and goat's cheese pie with berries chutney.

03 MAIN COURSE

Dindori Reserve Shiraz / Zinfandel

Sula Vineyards
Nashik, Maharashtra

Two expressive reds, each matched to the depth and spice of its plate.

Lamb Rump (d)

Kosha-spiced lamb with chana masala.

OR

Paneer Tikka Masala (v) (d)

Tandoor-smoked paneer in an authentic British buttery tomato sauce.

04 DESSERT

Rhythm Alphonso

Rhythm Winery
Pune, Maharashtra

A final pairing to complement sweetness, spice and texture.

Ghewar (v) (d) (g) (n)

Crisp honeycombed cake with pistachio and mango cream rabdi.

Four courses · Four glasses · Wines selected from Ellis Wines

A discretionary 10% service charge will be added to your bill and distributed to the team.

(v) vegetarian (d) dairy (g) gluten (n) nuts · Allergen information available on request.
Please tell us about any allergy or dietary requirement when ordering. We cannot guarantee that our dishes will be 100% allergen or contamination free. All foods are cooked in vegetable oil produced from genetically modified soya.

23-25 ST AUGUSTINE'S PARADE · BRISTOL BS1 4UL