



MODERN FOOD TALES OF ANCIENT GEORGIA

SET LUNCH

£40pp

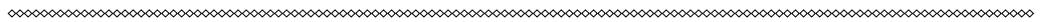
Available Tuesday – Saturday, until 3pm.

To be taken by the whole table.

Please choose one dish from each section.

APERITIFS

GRAINS <i>Vesper Martini</i>	14
POMEGRANATE <i>Negroni</i>	12
GRAPE <i>0% Alc Kir Royale</i>	10



KHEMSI SMALL PLATES

GOBI Seasonal Phkali Selection <i>Delicia pumpkin, heritage beetroot, wild spinach</i>
BADRIJANI Grilled Baby Aubergine <i>Sunflower seed tahini, corno pepper, confit garlic</i>
KINDZMARI Cornish Bream Crudo <i>Coriander, wild fennel, pomegranate, finger lime</i>
LOBIO Kidney Bean Hummus <i>Ajika chilli crisp, pumpkin seeds</i>

KHACHAPURI STUFFED FLATBREAD

CHAKRAGINA Beet Chard <i>Fennel, coriander, cheddar</i>
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KHINKALI HAND-FOLDED DUMPLINGS

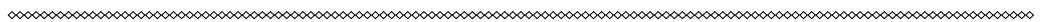
3 Cheese <i>Winter truffle add Wiltshire Black Winter Truffle</i>	add +6
Scottish Girolles <i>Shitake, hedgehog mushrooms</i>	
Iberico Pork Pluma <i>Aged beef, summer savory, tarragon</i>	

SHAMPURI SKEWERS

SOKO Oyster Mushrooms <i>Coriander seeds, red ajika, white soy</i>
MTSVADI Black Spot Pork <i>Pickled walnuts, roasted onion, sumac</i>
KABABI Native Lamb Kebab <i>Lavash, Roscoff onions, parsley, sumac</i>

GARNIRI SIDES & SALADS

POMIDVRIS SALATI Winter Tomato Salad <i>Iberiko black tomato, Tropea onion, hazelnut</i>



KHARCHO BRAISES

SHKMERULI Garlic Roast Chicken <i>Milk, confit garlic, chives</i>	+15
SHILA PLAVI Octopus Rice <i>Bisque, wild fennel, marigold</i>	+28