

Mint Room Bristol

Presents

An Indian in Autumn – Modern, Seasonal Indian Cooking

with

Guest Chef Saurav Nath

(formerly at London's Benares and the Michelin-Starred Gymkhana)

Created & Co-Hosted by Food & Hospitality Consultant

Humayun Hussain

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Mint Room Bristol

12-16 Clifton Rd, Bristol BS8 1AF

T: 0117 3291300

Monday 2nd November

£39

(Advanced Booking Only)

****With two sitting slots:***

5pm – 7pm

OR

7.30pm – 9.30pm

(please state your slot preference when booking. First come, first serve policy applies.

****COVID safety restrictions apply so up to 6 people booking per table maximum)***

Chef Saurav Nath

Chef Saurav Nath started his career with India's famed Taj hotel group and having become well-versed with European cooking at the Hyatt Regency in New Delhi, he graced the UK's Indian dining scene at such restaurants as the three AA Rosette winning Three Monkeys, whilst receiving further praise as a chef at Masterchef Atul Kochhar's Michelin-starred Benares, before being appointed by Kochhar as the Head Chef at his Colony restaurant in London's fashionable Marylebone. Thereafter, Nath was a chef at arguably London's finest Indian restaurant, the Michelin-starred Gymkhana, in Mayfair. More recently, he headed up the kitchens of the acclaimed Indian street food restaurant in London's Spitalfields, Inito. Nath has also worked on pop-up restaurants with such iconic, culinary giants as Pierre Koffman and Eric Chavot.

Humayun Hussain

A longtime former food and hospitality journalist turned consultant in the same field, Humayun has a high-profile and a very well-respected standing in the food and restaurant sector. He has contributed extensively in the national media and been an Inspector for the AA Restaurant Guide. He has also made various TV appearances, twice with super-chef Gordon Ramsay. In addition, Humayun has been a panel judge for various awards shows and events. A member of the prestigious Guild of Food Writers, Humayun continues to offer a 360 food and restaurant consultancy service to clients.

MENU

Amuse Bouche

Autumn Salad

(Baby heirloom tomatoes, with pickled pears, fennel, red onion, green peas & chargrilled baby cucumber with tamarind & mint water & roasted chestnuts)

Starter

Chicken

(Tandoori grilled free range chicken breast, glazed with kaffir lime, lemon grass tamarind, chargrilled corn on the cob, corn chutney & basil oil)

Vegetarian Option

(Tandoori grilled portobello mushroom glazed with kaffir lime, lemon grass tamarind, chargrilled corn on cob, corn chutney & basil oil)

Fish Course

Gray Mullet

(Steamed grey mullet fillet, seasoning with ginger, red chillies, coriander roots & lime, served with red & white quinoa khichadi with curry leaf oil emulsion, turmeric coconut sauce)

Vegetarian Option

(Steamed cauliflower, seasoning with ginger, red chillies, coriander root & lime, served with red & white quinoa khichadi with curry leaf oil emulsion, turmeric coconut sauce)

Main Course

Lamb Rump

(Tandoori spiced roasted Welsh lamb rump, Savoy cabbage & potato parcel, mint & green pea puree, balsamic vinegar caramelised baby onion, pickling lamb mince & garam masala infused lamb jus)

Vegetarian Option

(Tandoori spiced roasted Indian paneer, Savoy cabbage & potato parcel, mint & green pea puree, balsamic vinegar caramelised baby onion, pickling lamb mince & makhani sauce)

Sides

Aubergine

(Baby aubergines cooked in a mustard, stone moss & curry leaf, onion & tomato sauce)

Spinach Lentil

(Toor & moong dal cooked with spinach)

Vegetable Pulao

Naan

Dessert

Texture of Melon

(Cinnamon & green cardamon flavoured autumnal melon pudding, melon sorbet, toasted hazelnut & cocoa nib crumble)