



Vegan Menu

£35 per person

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Pre-Starter

Chutney potatoes in semolina shell, tangy mint water

Starters

Grilled aubergine with sesame tamarind and peanut

OR

Kale & winter vegetable chaat, tamarind and coriander chutney

Main Courses

Crisp zucchini flower with marrow & lentil sauce, tamarind glazed vegetables

OR

Baked snake gourd filled with fenugreek, bitter melon and raisin, sesame tamarind sauce

Sides

Punjabi chickpea curry

Tandoori roti

Dessert

Saffron poached pear filled with dried fruit, lemon-thandhai sorbet

Prices include VAT @ 20%. **We do not levy service charge.** Allergen information available on request. Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot.