



**Vegan Menu**

£35.00 per person

**Pre-Starter**

Chutney potatoes in semolina shell, tangy mint water

**Starters**

Grilled aubergine with sesame tamarind and peanut

OR

Char-grilled fruit chaat in gem cups

**Main Courses**

Tandoori mushroom, green mango and coriander sauce, steamed rice

OR

Garlic tempered green pea ‘kichri’ with broccoli and cauliflower floret pickle

**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.