

VEGAN MENU



Starters

Truffle & radish paratha, black garlic spinach 8

Masala grilled avocado, olives, caramelised onions, iceberg leaves 8

Kale & purple broccoli pakora with tamarind chutney 8

Golden beet cakes, mustard, curry leaf and poppadum crust, cranberry chutney 8

Roasted butternut asparagus, garlic, quinoa 8

Mains

Chickpea masala with glazed ginger & spring onion 12

Marinated tandoori broccoli honey, nigella seeds, wheat crisps 14

Roasted spicy aubergine steak milled mustard, glazed avocado 12

Raw Jack fruit pilau with mint and coriander; padron pepper sauce 18

Yellow lentil tempered with garlic and cumin 7

Cauliflower rice, fresh turmeric 8

Roti 3.5

Steamed rice 3.5

Desserts

Soya milk rice pudding with saffron, raisins and pistachio 8

Tandoori Pineapple with coconut sorbet 8

Sorbets 6.5

