



VEGAN MENU

Starters

- Truffle & radish paratha, black garlic spinach 8
- Masala grilled avocado, olives, caramelised onions, iceberg leaves 8
- Kale, red onion pakora with tamarind chutney 7
- 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 10
- Marinated tandoori broccoli jaggery, nigella seeds, wheat crisps 12
- Roasted spicy aubergine steak milled mustard, glazed avocado 10
- Raw Jack fruit biryani with mint and coriander; padron pepper sauce 18
- Yellow lentil tempered with garlic and cumin 6
- Cauliflower rice, fresh turmeric 7
- Roti 3
- Steamed rice 3.5

Desserts

- Soya milk rice pudding with saffron, raisins and pistachio 7
- Tandoori Pineapple with coconut sorbet 7
- Sorbets

A 12.5% discretionary service charge will be added to your bill

