



vegan tasting menu

puchkas, four waters

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beetroot chop, peanut butter, tamarind and coriander chutney *

slow cooked soy keema, cumin papdi

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tofu masala, asparagus, shishito pepper

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anaar chuski

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green peas kofta, sweet potato, coconut curry

served with

naan or steamed basmati

yellow dal fry

garlic pepper potatoes

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'aamras', mangoes, cardamom, summer berries

crispy vermicelli, rhubarb murabba, coconut and jaggery ice

cream

7 course £80 per person

wine pairing £75

whisky flight £50 | premium whisky flight £100

24 hour notice is required to prepare a vegan or gluten free tasting menu.