



VEGAN

STARTERS —

ALOO ~ TIKKI crispy potato, tamarind, pomegranate	12
BEETROOT ~ CHOPS cloves, peanut, vanilla	10
LOTUS KIDNEY ~ KEBAB walnut, radish, crisp	10
PAPADOMS ~ CHUTNEYS trio of selection	7

CHARCOAL GRILL —

HIPSI CABBAGE sesame, garlic, harissa chutney	10
MORELS ~ BROCCOLI stone fungus, korma, truffle	14

MAINS —

TRUFFLE BERRIES ~ PULAO morels, stone fungus, fried onion	22
ROASTED ~ BAINGAN KA SALAN sesame, peanut, mustard	16
COURGETTE ~ MASALA onion, tomato, cumin	9
TADKA ~ DAL yellow lentils, cumin, tomato	8
PULAO ~ RICE basmati rice, saffron, fried onion	6
STEAMED ~ BASMATI RICE	5
ROTI	4

DESSERTS —

PINEAPPLE ~ COCONUT coconut, jaggery, chutney	10
SORBET ~ TRIO mango passionfruit, coconut, mix berries	8

Last order at 10:30pm.

Please speak to your server for allergens information.

Dishes may contain traces of allergens/nuts despite our persistent efforts.

Prices include VAT. A discretionary service charge of 13% applies.



VEGAN TASTING ~ MENU

£70pp (Add Wine Pairing £55pp)



ALOO ~ TIKKI
crispy potato, tamarind, pomegranate
(Gobillard, Tradition, Brut, Hautvillers, Champagne, France)



HISPI ~ CABBAGE
sesame, garlic, pomegranate
(Touraine, *Sauvignon Blanc*, Lionel Gosseaume, France)



BEETROOT ~ CHOPS
cloves, peanut, vanilla
(Colterenzio, *Pinot Grigio*, Alto Adige, Italy)



ROASTED ~ BAINGAN KA SALAN
sesame, peanut, mustard
(Love by Léoube, Rosé, Cote de Provence, France)

Served with Tadka Dal, Steamed Rice & Breads



PINEAPPLE ~ COCONUT
coconut, jaggery, chutney
(Sauternes, Château Roumieu, Bordeaux, France)

Last order at 10:30pm.
Please speak to your server for allergens information.
Dishes may contain traces of allergens/nuts despite our persistent efforts.
Prices include VAT. A discretionary service charge of 13% applies.