



VEGAN MENU - SUMMER 2021

STARTERS

Chur Chur Bhindi 🌿 Okra, gram flour, chilli flakes, samphire.	£6.95
Dahi Puri (G) 🌿 Semolina shells, pomegranate, honey yoghurt.	£6.95
Aloo Chaat 🌿 Finished with sweet yoghurt, Jerusalem artichokes, potatoes, chickpeas.	£7.95
Onion Bhajia 🌿 Red lentils, gram flour, coriander.	£6.95
Seasonal Vegetable Samosa (G) 🌿 Pickled parsnip root mash.	£6.95

MAINS

Smoked Ravaya 🌿 Brinjal, garlic, ginger.	£10.95
Baby Corn Palak 🌿 Fresh chopped spinach, dill, basil leaves.	£10.95
Goji Berries Pulao 🌿 Wild mushroom, kewra, girolles pickle.	£13.95

SIDES

Lupin Chatpata (L) 🌿 Home style delicious chickpeas, edamame, kidney beans.	£7.50
Himalayan Mustard Aloo (MD) 🌿 Baby potatoes tempered with asafoetida and wild mustard.	£7.95
Onion Salad	£2.95

BREADS

Tandoori Roti (G)	£1.95
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DESSERTS

Vanilla Ice Cream	£5.99
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G - gluten, N - nuts, S - sesame seeds, MD - mustard, L- lupin.
Please always speak to us about any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

A discretionary 12.5% service charge is added to your bill.