



VEGAN MENU

STARTERS

Papad Basket (MD) Served with three home-made chutneys.	£4.50
Dahi Puri (G) 🌿 Semolina shells, pomegranate, soya yoghurt.	£8.95
Crispy Aloo Tikki Chaat 🌿 Bhujia, pea shoot, artichokes and date chutney.	£10.50
Onion Bhajia 🌿🌿 Red lentils, gram flour, coriander, and sirka pyaz.	£7.95
Seasonal Vegetable Samosa (G) 🌿 Pickled parsnip, root mash, sweet potato chips.	£7.95

MAINS

Aubergine Poppyseed (MD) 🌿🌿 Aubergine bharta, garlic, ginger.	£13.50
Miloni Tarkari Subzi 🌿 Spinach, mint, dill, basil leaves and coriander.	£12.95
Artichoke Biryani 🌿 Asparagus, edamame beans, kewra.	£15.50

SIDES

Dal Panchmel 🌿 A combination of five lentils, tempered with cumin and garlic.	£8.50
Bhindi Masala 🌿 Okra, cumin, chillies, ginger and tomatoes.	£8.00
Zeera Baby Aloo 🌿 Cumin seed and ground coriander.	£7.00
Onion Chilli Salad	£3.50
House Pickle (MD)	£5.95
Steam Rice	£4.95
Pulao Rice	£5.95
Lemon Rice (N, MD)	£6.95

BREADS

Tandoori Roti (G)	£3.00
Mint Paratha (G)	£4.95

DESSERTS

House Sorbet - coconut, raspberry & passion fruit flavours.	£7.95
--	-------

G - gluten, N - nuts, M - molluscs, P - peanut, 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.