



**VEGAN
TASTING ~ MENU**
£70pp (Add Wine Pairing £55pp)



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



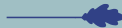
HISPI ~ CABBAGE
Sesame, garlic, pomegranate
(Touraine, *Sauvignon Blanc*, Lionel Gosseume, France)



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 15% applies.



VEGAN

STARTERS —

ALOO ~ TIKKI Crispy potato, tamarind, pomegranate	12
BEETROOT ~ CHOPS Cloves, peanut, vanilla	10
DABELI ~ PINWHEELS Potato, sesame, peanut	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	10
METHI ~ ALOO Cumin seed, fenugreek, potato	8
TADKA ~ DAL Yellow lentils, cumin, tomato	8
PULAO ~ RICE Basmati rice, saffron, fried onion	6
STEAMED RICE / ROTI	5

DESSERTS —

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

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