



## VEGAN

### STARTERS

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

### CHARCOAL GRILL

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

### MAINS

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

### DESSERTS

<b>PINEAPPLE ~ COCONUT</b> coconut, jaggery, chutney	10
<b>SORBET ~ TRIO</b> 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 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)

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