

VEGAN MENU

STARTERS

- Truffle roti, black garlic spinach 8
Seasonal root vegetable salad with masala humus, fennel dressing 8
Kale, broccoli pakora with tamarind chutney 7
Spiced green pea cake with cumin, ginger and chilli, cranberry chutney 9



MAINS

- Chickpea masala with glazed ginger & spring onion 10
Marinated tandoori broccoli jaggery, nigella seeds, wheat crisps 12
Roasted spiced aubergine steak milled mustard, glazed avocado 10
Jack fruit biryani with mint and coriander 18
Yellow lentil tempered with garlic and cumin 6
Cauliflower rice, fresh turmeric 7
Roti 4
Steamed rice 4



DESSERTS

- Soya milk rice pudding with saffron, raisins and pistachio 7
Tandoori pineapple with coconut sorbet 7
Sorbets 6.50

