

# VEGAN MENU

## STARTERS

- Truffle roti, cumin & garlic spinach 10
- Salad of kumquats, plum, apple granny smith, salad leaves,  
vinaigrette dressing 12
- Kale, broccoli pakora with berry & tamarind chutney 10
- Kolkata beetroot chop, ginger, fennel & royal cumin with mustard kadi sauce 12



## MAINS

- Chickpea masala with glazed ginger & spring onion 14
- Marinated tandoori broccoli jaggery, nigella seeds, wheat crisps 15
- Artichoke hearts grilled, Andhra spiced & methi malai kofta  
with Mughlai melon seed korma 16
- Vegetable biryani with mint and coriander 26
- Yellow lentil tempered with garlic and cumin 10
- Cauliflower rice, fresh turmeric 12
- Roti 4
- Steamed rice 5



## DESSERTS

- Spice poached pear with coconut sorbet 10
- Sorbets 8

Available all services.

A 13% discretionary service charge will be added to your bill.

