

# 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

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

## DESSERTS

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

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