



Vegan ~ Starters

Aloo Tikki ~ Chaat	10
Crispy potato cake, chickpea, pomegranate	
Cauliflower ~ Textures	12
Samosa, pickle, chutney	
Morels ~ Gooseberry	14
Wild mushrooms, white turmeric, bread	

Vegan ~ Mains

Jackfruit ~ Kale	16
Dumplings, capsicum, cashew nut	
Truffle ~ Pulao	18
Wild mushrooms, goji berries, basmati rice	

Vegan ~ Sides

Tadka ~ Dal	7
Yellow lentil, cumin seed, asafoetida	
Saag ~ Makkai	8
Spinach, sweetcorn, garlic	
Tandoori Roti	3
Steamed Rice	5

Vegan ~ Desserts

Sorbet	8
Mango & passionfruit, basil, blood orange	
Gujiya ~ Mixed Berries	9
Chocolate, almond, cardamom	

Please speak to your server for allergens information.
Dishes may contain traces of allergens/nuts despite our persistent efforts.



Vegan ~ Expedition

£65pp (Add Wine Pairing £55)

Amuse Bouche

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#### Aloo Tikki ~ Chaat

Crispy potato cake, chickpea, pomegranate  
(**Jacquart, Mosaïque**, Rosé, Reims, Champagne, France)

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Cauliflower ~ Textures

Samosa, pickle, chutney
(**Trimbach, Riesling**, Alsace, France)

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#### Morels ~ Gooseberry

Wild mushroom, white turmeric, bread  
(**Ktima Biblia Chora, Areti, Assyrtiko**, Kavala, Greece)

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Jackfruit ~ Kale

Dumplings, capsicum, cashew nut
(**Humberto Canale, Malbec**, Estate, Patagonia, Argentina)

Served with Tadka Dal, Steamed Rice & Roti

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#### Sorbet

Mango & passionfruit, basil, blood orange  
(**Sauternes, Château Roumieu**, Bordeaux, France)

OR

#### Gujiya ~ Mixed Berries

Chocolate, almond, cardamon  
(**Sauternes, Château Roumieu**, Bordeaux, France)

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