



## Vegan ~ Starters

|   |           |
|---|-----------|
| <b>Aloo Tikki ~ Chaat</b>                 | <b>10</b> |
| Crispy potato cake, chickpea, pomegranate |           |
| <b>Cauliflower ~ Textures</b>             | <b>12</b> |
| Samosa, pickle, chutney, dehydrated       |           |
| <b>Morels ~ Gooseberry</b>                | <b>14</b> |
| Wild mushroom, white turmeric, papad      |           |

## Vegan ~ Mains

|   |           |
|---|-----------|
| <b>Aubergine ~ Salan</b>                | <b>16</b> |
| Peanut, sesame, curry leaf              |           |
| <b>Truffle ~ Pulao</b>                  | <b>20</b> |
| Wild mushroom, goji berry, basmati rice |           |

## Vegan ~ Sides

|                                       |          |
|---------------------------------------|----------|
| <b>Tadka ~ Dal</b>                    | <b>7</b> |
| Yellow lentil, cumin seed, asafoetida |          |
| <b>Saag ~ Makkai</b>                  | <b>8</b> |
| Spinach, sweetcorn, garlic            |          |
| <b>Tandoori Roti</b>                  | <b>3</b> |
| <b>Steamed Rice</b>                   | <b>5</b> |

## Vegan ~ Desserts

|   |          |
|---|----------|
| <b>Sorbet ~ Selection</b>                   | <b>8</b> |
| Mango passionfruit / coconut / blood orange |          |
| <b>Bebinca ~ Pineapple</b>                  | <b>9</b> |
| Coconut, jaggery, sorbet                    |          |

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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#### Aubergine ~ Salan

Peanut, sesame, curry leaf  
(**Humberto Canale, Malbec**, Estate, Patagonia, Argentina)

Served with Tadka Dal, Steamed Rice & Roti

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#### Bebinca ~ Pineapple

Coconut, jaggery, sorbet  
(**Maury Grenat, Mas Mudigliza**, Languedoc, France)

or

#### Sorbet

Mango passionfruit / coconut / blood orange  
(**Sauternes, Château Roumieu**, Bordeaux, France)

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