



Vegan ~ Starters

Aloo Tikki ~ Chaat	12
Crispy potato cake, chickpea, pomegranate	
Cauliflower ~ Textures	14
Samosa, pickle, chutney, dehydrated	
Tandoori Broccoli ~ Morel	16
Wild mushroom, berries, papad, truffle	

Vegan ~ Mains

Truffle ~ Pulao	24
Wild mushrooms, goji berry, fried onion	
Bhindi ~ Do Pyaza	18
Crispy okra, onions, tomato	

Vegan ~ Sides

Tadka ~ Dal	9
Yellow lentil, cumin seed, asafoetida	
Gobhi ~ Masala	10
Cauliflower, garlic, tomato	
Baingan ~ Bharta	9
Smoked aubergine, peas, onions, cumin	
Tandoori ~ Roti	4
Steamed ~ Rice	5

Vegan ~ Desserts

Coconut ~ Payasam	10
Melon, green cardamom, saffron	
Mango Passionfruit ~ Sorbet	8
Lemon curd, chilli, orange zest	

Please speak to your server for allergens information.

Dishes may contain traces of allergens/nuts despite our persistent efforts.

Price includes VAT. A discretionary service charge of 15% applies.



Vegan ~ Expedition

£80pp (Add Wine Pairing £55)

Amuse Bouche

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#### Aloo Tikki ~ Chaat

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

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Cauliflower ~ Textures

Samosa, pickle, chutney
(**Russiz Superiore**, Collio, *Pinot Bianco*, Marco Felluga, Italy)

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#### Morel ~ Broccoli

Wild mushroom, white turmeric, pickle  
(**Dourthe No 1**, *Sauvignon Blanc*, Bordeaux, France)

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Palate ~ Cleanser

Ginger beer granita, cumin, melon espuma

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#### Bhindi ~ Do Pyaza

Crispy okra, onions, tomato  
(**Thelema**, *Chardonnay*, Stellenbosch, Western Cape, SA)

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Served with Tadka Dal, Steamed Rice & Roti

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#### Coconut ~ Payasam

Melon, green cardamom, saffron  
(**Maury**, *Grenat*, **Mas Mudigliza**, Languedoc, France)

or

#### Mango Passionfruit ~ Sorbet

Lemon curd, chilli, orange zest  
(**Sauternes**, **Chateau Roumieu**, Bordeaux, France)

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