



3 course vegan menu

pumpkin and coconut shorba

spiced pomelo, sago crisp

*

black pepper papdi chaat, white pea curry

*

green peas kofta, coconut curry

masala dal, chilli tadka

lachha naan, steamed basmati rice

*

spiced pear petha, salted caramel ice cream

£29 per person

the set three-course menu is available for lunch, early dinner for one hour seatings at 5:30 pm, 5:45 pm and 6 pm or late dinner post 9 pm.



4 course lunch vegan tasting menu

pumpkin and coconut shorba

spiced pomelo, sago crisp

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black pepper papdi chaat, white pea curry

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avocado chop, nutmeg mango chutney

*

green peas kofta, coconut curry

masala dal, chilli tadka

lachha naan, steamed basmati rice

*

spiced pear petha, salted caramel ice cream

£45 per person



dinner vegan tasting menu

pumpkin and coconut shorba

spiced pomelo, sago crisp

*

black pepper papdi chaat, white pea curry

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avocado chop, nutmeg mango chutney

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tofu masala, cauliflower, shishito pepper

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wild mushroom phulka

*

green peas kofta, coconut curry

masala dal, chilli tadka

lachha naan, steamed basmati rice

*

spiced pear petha, salted caramel ice cream

£80 per person