



Vegan ~ Starters

Aloo Tikki ~ Chaat	12
Crispy potato cake, chickpea, pomegranate	
Dhokla ~ Cranberry	12
Grilled gram flour cake, sesame, peanut	
Cauliflower ~ Textures	12
Samosa, pickle, chutney, dehydrated	
Tandoori Broccoli ~ Morel	16
Wild mushroom, berries, papad, truffle	

Vegan ~ Main

Aubergine ~ Salan	18
Peanut, sesame, curry leaf	

Vegan ~ Sides

Tadka ~ Dal	8
Yellow lentil, cumin seed, asafoetida	
Saag ~ Makkai	8
Spinach, sweetcorn, garlic	
Courgette Masala	8
Onions, garlic, cumin	
Tandoori Roti	4
Steamed Rice	5

Vegan ~ Desserts

Pineapple ~ Coconut	9
Sous vide, pink pepper, caramel	
Sorbet ~ Trio	8
Mango passionfruit, coconut, blood orange	

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

£70pp (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
(**Muré**, *Pinot Blanc*, Organic, Alsace, France)

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#### Morel ~ Gooseberry

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

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Aubergine ~ Salan

Peanut, sesame, curry leaf
(**Marnat Renaissance**, Mediterranean Rosé,
Grenache, Cinsault, Cote de Provence, France)

Served with Tadka Dal, Steamed Rice & Roti

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#### Pineapple ~ Coconut

Sous vide, pink pepper, caramel  
(**Maury Grenat**, Mas Mudigliza, Languedoc, France)

or

#### Sorbet

Mango passionfruit, coconut (2 scoops)  
(**Sauternes, Château Roumieu**, Bordeaux, France)

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