



7 COURSE VEGETARIAN/ VEGAN TASTING MENU  
£60 PER PERSON.

WINE PAIRING IS AN ADDITIONAL COST OF £45pp.

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**GUP SHUP**

Amuse bouche  
Sparkling Wine

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**SAMOSA CHAAT** (D) (G) *Vegan option available*

Vegetable parcel curried white peas, trio Indian sauce, pomegranate  
*Gruber Roschitz - Grüner Veltliner - Organic wine -2019 - Austria*

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**ZUCCHINI ONION PAKORA & WYE VALLEY ASPARAGUS**

Pan seared asparagus, mango-mustard coulis, micro amaranth.  
*Werner - Riesling - Dry - 2020 - Germany*

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**BEETROOT CROQUETTE** (D) *Vegan option available*

Root vegetable, Rajasthani sweet chilli, rose sphere, spring red vein.  
*Govone Barbera d'Asti - 2020 - Italy*

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**KHATTA MEETHA**

Tamarind sorbet, macerated fruits

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**MALABAR VEGETABLE CURRY**

Spring vegetables, beet appam, onion sambol, black truffle.  
*Monte Pio - Albarino - 2020 - Spain*

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**AWADHI SUBZI BIRYANI** (D) *Vegan option available*

Mixed vegetables, Basmati rice, Lucknow spices, fresh coriander  
young jack fruit, pumpkin, crispy brown onion crumb, burani raita.  
*Cuvée de Brieu Pinot Noir, France 2020*

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**VEGAN COCONUT CARAMEL PUDDING**

with raspberry coulis, caramel sauce, rhubarb sorbet  
*Robert Roth - Gewürztraminer - VT - 2018 - France*

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Last orders 21:00. Paired wine servings are 75ml, dessert wine serving is 50ml.

Tasting menu applies for the entire table. Pre booking required  
we make just about everything in our kitchen. If you have a special dietary requirement or a  
particular allergy, please just let one of our team know.