



## vegan tasting menu

puchkas, four waters

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beetroot chop, peanut butter, tamarind and coriander chutney \*

slow cooked soy keema, cumin papdi

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tofu masala, asparagus, shishito pepper

\*

anaar chuski

\*

green peas kofta, sweet potato, coconut curry

*served with*

naan or steamed basmati

yellow dal fry

garlic pepper potatoes

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'aamras', mangoes, cardamom, summer berries

crispy vermicelli, rhubarb murabba, coconut and jaggery ice

cream

**7 course £80 per person**

**wine pairing £75**

**whisky flight £50 | premium whisky flight £100**

*24 hour notice is required to prepare a vegan or gluten free tasting menu.*