



5 COURSE TASTING MENU £25
WITH WINE PAIRING £40

Vegan Tasting Menu

Mango Salad

Thin sliced mango, red onion, cucumber & capsicum tossed with mango dressing

Dhaloo Tikki

Chana daal, potatoes, spring onion, fresh mint & coriander

Halwa Kadu

Baked pumpkin puree, cooked with a combination of delicate spices

or

Lahori Chaneh

Chickpeas cooked with onion, garlic, ginger & cumin to create this famous market dish

Baigan Ka Bharta

Aubergine cooked with tomato, chopped pepper, onion & garlic topped with coriander

or

Shirketa

This kashmiri dish combines, green peppers, carrots, garden peas & potatoes

Served with rice or bread

DESSERT

Mango & Lime Sorbet

Homemade mango & lime sorbet

Prices inclusive of VAT - Does not include service

