

VEGAN MENU

“KHAO, PIYO, AISH KARO – EAT, DRINK, LAUGH AND ENJOY”

RASHPAL SUNNER - GROUP EXECUTIVE CHEF

TABLE APPETISER

Plain Poppadoms or
Spiced Tandoori Poppadoms (V) (G) (VE)
Served with a selection of Rashpal's recommended chutneys.

STARTERS

Manchurian (V) (G) (VE)
Garden fresh vegetables, finely diced and bound together –
deep fried, simmered in a full bodied flavoursome jus.

Onion Bhajee (V) (VE)
This world famous Indian snack needs no introduction.
Crisp onions lightly coated in gram flour and deep fried
into a fluffy golden sphere.

Tawa Tikki (V) (VE)
Authentic tawa fried potato cakes lightly spiced, flavoured
with Chef's spices. Served with mulli, gajar and Chana Amritsari.

MAIN COURSE

Tarka Daal (V) (VE)
The word tarka is a fusion of garlic, ginger and oil which
is then poured over the daal as it cooks to give it a rich
and distinctive flavour; a must for all daal lovers.

Bhindi Dopiazza (V) (VE)
Fresh okra sautéed with dry roasted spices, diced tomato,
piaz, green chillies, coriander and cumin.

The Chef's Tawa (Serves Two) (V) (VE)
A selection of Chefs handpicked seasonal vegetables for you
to toss from either side of the tawa into a sizzling onion based gravy.
Please note that The Chef's Tawa is not available as a side dish.

Aloo Matar Gobi (V) (VE)
A classic. Florets of fresh cauliflower and potatoes cooked
in a fusion of herbs and spices, finished with fresh garden peas.

Chana Amritsari (V) (VE)
An aromatic dish of chickpeas cooked gently with onion,
garlic and Indian spices in a rich masala sauce.

Soya Matar (V) (VE)
Fine mince of soya cooked with ginger, garlic paste, cumin
cardamom and bayleaf finished with fresh green garden peas.

ACCOMPANIMENTS

Jeera Rice (V) (VE)
Fragrant basmati rice cooked with whole cumin and piaz.

Steamed Basmati Rice (V) (VE)
Aromatic basmati rice, the perfect companion for any meal.

Matar Pilau Rice (V) (VE)
Seasoned basmati rice, cooked with whole cumin,
cardamoms, cloves, kali mirch and fresh green garden peas.

Mushroom Pilau (V) (VE)
Aromatic basmati rice cooked with fresh mushrooms.

Tandoori Roti (V) (G) (VE)
Crispy whole wheat bread cooked on the live flames of the tandoor.

Punjabi Salad (V) (VE)
A mixed salad of tomatoes, cucumber, lettuce, onions,
radish and green chillies. Sprinkled with crushed black pepper,
namak and a fresh lemon dressing.

Laal Piaz & Hari Mirch (V) (VE)
Sprinkled with crushed black pepper, namak
and a fresh lemon dressing.

Achaar (V) (VE)
Lime, Chilli or Mango.

DESSERT

Vegan Ice Cream (VE)
Refreshing and simple dairy-free ice cream
– ask your server for flavours.

We understand the dangers to those with food allergies and intolerances. We can provide information on the ingredients of any of our dishes.
Please discuss this further with a member of our team.

Please note dishes that are marked with a (V) are vegetarian, dishes marked with a (N) may contain nuts and/or traces of nuts, dishes marked with a
(D) contain dairy, dishes marked with a (G) contain gluten and dishes marked with a (VE) are Vegan.

A minimum of two courses shall apply per person whilst dining during dinner service. A discretionary 10% service charge will be added to your bill.