

VEGAN MENU

••• VEGAN LUNCH THALI £24.95 •••

Mixed Vegetable Salan

Garden fresh vegetables cooked together in spices & herbs in a rich semi-dry gravy

Dal (*No Tarka*)

Lentils cooked with herbs & spice, flavoured with garlic

Served with

Green Salad, Steamed Basmati Rice & Tandoori Roti

••• VEGAN PRE-THEATRE MENU •••

2 courses £24.95 / 3 courses £28.95

STARTERS (Choice of one)

Anaar Avacado & Mango Salad

Fresh mango, avocado and pomegranate mixed with chickpeas, glazed in olive oil & chilli dressing

Vegetable Samosa

Crispy pastry stuffed with vegetables, onions & spices, deep fried

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MAINS (Choice of one)

Mixed Vegetable Salan

Garden fresh vegetables cooked together in spices & herbs in a rich semi-dry gravy

Bhindi Shimla Mirch

Fresh okra sautéed with onions, tomatoes bell peppers, mixed with herbs & spices

Bombay Aloo

Sautéed potatoes cooked in coriander & tomato sauce with cardamom

Aloo Gobi

Fresh cauliflower coked with sauté potatoes, onion, tomatoes, coriander & fine spices

Chana Masala

Chickpeas cooked with ginger, mint & fresh coriander, served dry

Served with

Green Salad, Steamed Basmati Rice & Tandoori Roti

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DESSERTS

Royal Sticky Toffee Pudding :

An indulgently moist sponge cake made with finely chopped dates covered in a smooth, rich toffee sauce

Dairy products are widely used in our kitchen with possible chance of having traces or cross contamination.

Please advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

A discretionary service charge of 12.5% will be added to your final bill.