

VEGAN MENU

STARTERS

Vegetable Momos £6.95 Steamed vegan dumplings tossed in a spiced soya sauce with bell peppers, garlic, and red onions

Chilli Mushrooms

A delicious Indo Chinese dish of hand battered
mushrooms, tossed with bell peppers, red onions, and
garlic in a Chef's special chilli soya sauce

Bombay Bhajis £5.95 Crisp fried onion and bell pepper dumplings, gently spiced, served with home-made chutney

Tofu Fingers £6.95 Crisp Panko coated fingers of Tofu in the Chef's spice blend, served with a homemade relish

Humous £5.95 Served with tortilla fritters

Crispy Punjabi Samosa £5.95 Traditional golden fried vegetable samosas

Vegan Loaded Nachos £8.95 Nachos topped with guacamole, salsa, jalapeños & vegan cheese

MAINS

Tofu Tikka Masala Platter £13.95 A meal of Tofu in a delicious tomato curry, served with steamed basmati, roti, poppadum, and mango chutney

Coconut Vegetable Curry Platter £13.9
Garden vegetables in a creamy coconut curry, served with steamed basmati, roti, poppadum, and mango chutney

Pineapple Curry Platter £13.95 A complete meal, Pineapple curry served with steamed rice, tandoori roti & a poppadom with chutney

Chana Masala Platter £13.95 A complete meal, Chana masala served with steamed rice, tandoori roti & a poppadom with chutney

Mushroom Bhaji Platter £13.95 A complete meal, Mushroom bhaji served with steamed rice, tandoori roti & a poppadom with chutney Mushroom Risotto £11.95 A creamy risotto with champignon mushrooms, topped with grated vegan cheese

Vegan Whopper Wrap or Sandwich £9.95 Hearty filling of onion and vegetable bhajis, green salad, dressed with humus and guacamole, served with house fries

Bombay Jeera Aloo £6.95 Curried potatoes with spinach

Saag Aloo £7.95

Dal Tadka £6.95 Yellow lentil curry, slow cooked and tempered with cumin, ginger, and garlic

DESSERTS

Salted Caramel Chocolate Fudge Cake £6.99 Warm, layered chocolate sponge, masked with salted caramel and fudge icing, served with vegan vanilla ice cream

Mademoiselle Speculoos Cheesecake £6.99
Biscoff base, topped with a baked coconut vegan
cheesecake and spiralled with biscoff sauce

All our food is prepared in a kitchen where nuts, cereals, gluten and other allergens are present and menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.

(V) Suitable for vegetarians.

Whilst we take care to preserve the integrity of our vegetarian product, we must advise that these products are handled in a multi-product kitchen. Fish & chicken may contain small bones.

We use refined vegetable oil, which is produced from genetically modified soya.

