

VEGETARIAN/VEGAN SET MENU

2 COURSES £25
3 COURSES £30

START

KASHMIRI MASALA VEGETABLE SOUP
Winter Root Veg | Coconut Cream | Mint & Cucumber Raita
V|VG|GF

CREAMED GOATS CHEESE & BEETROOT GELATO
Roasted Beetroots | Beetroot Gelato | Pesto | Toasted Seeds & Hazelnuts
V|GF

STEAMED FRESH ASPARAGUS
Sprouting Salad | French Dressing
V|VG

MAIN

AROMATIC ROOT VEGETABLE LABRA
Roasted Bangladeshi Vegetable Purée | Seedlings | Red Onion, Coriander & Tomato Salad |
Crispy Onion | Nan Bread
V|VG|GF

WILD MUSHROOM, SPRING ONION & PANEER CHEESE RISOTTO
Fresh Garden Herbs | Spring Onion | Macedon of Vegetables
GF|V|VG

CRISPY PAN FRIED, HOME-MADE POTATO GNOCCHI
Fresh Spinach | Basil | Tomato | Pine Nuts | Balsamic
V|VG

DESSERT

COCONUT PANACOTTA
Mango & Passion Fruit Salsa | Coconut Sorbet
V|VG|GF

SALTED CARAMEL CHOCOLATE & HAZELNUT TART
Salted Caramel Ice-Cream
VG

CLASSIC APPLE PIE
Crème Anglaise
VG

