



Menu

Allergy Information

Please state if you have any dietary and/or allergy requirements so one of our team can guide you through the menu choices including any of the following:

- Cereals containing Gluten - namely wheat (such as spelt, Khorasan wheat/Kamut), rye, barley, oats, or their hybridised strains (G)
- Dairy (D)
- Tree nuts - namely almonds, hazelnuts, walnuts, cashews, pecans, brazils, pistachios, macadamia nuts or Queensland nuts (N)
- Eggs (E)
- Mustard (M)
- Fish (F)
- Soya (S)
- Peanuts (N)
- Sesame seeds (Ses)
- Crustaceans - for example crab, lobster, crayfish, shrimp, prawn (C)
- Molluscs (for example mussels, oysters, squid)
- Celery and celeriac
- Lupin
- Sulphur dioxide and sulphites (at concentration of more than ten parts per million)

Please note that not all our food contains all the above, but these are stated for current guidelines.

IMPORTANT: Please note that we cannot guarantee that there will not be some cross-contamination – some third party ingredients may contain allergens such as traces of nuts, nut oil, gluten, dairy, soya, mustard etc and our food is produced in a factory where nuts, dairy, soya, mustard etc and products containing gluten are used.

Breakfast Selection

Indian:

Vegetarian Samosa (G)

Mixed Pakora

Bread Pakora

Methi Paratha (G)

Aloo Paratha (G)

Vegan Dhai

Achar (M)

Aloo Masala

Channa Masala

Puri (G)

To Drink:

Vegan Masala Tea

Appetiser Selection

Chaats:

Paphri Chaat (G)

Bhala Chaat (G)

Fried Aloo Chaat

Samosa Chaat (G)

Fruit Chaat

Specials:

Gol Gappa (G)

Fresh Fruit

Aloo Tikki Stall (G)

(with Vegan Dhali, Imli Chutney, Gajar & Muli)

Pau Bhaji Stall (G,S)

Falafal in Pitta Bread (G)

Canapé Selection

Indian Vegetarian

Mini Aloo Tikki (G)

Potli Samosa (G)

Mini Mutter Tikki

Mini Vegetable Kebabs (G)

Mini Palak Rolls (G)

Mini Corn Kebabs

Tandoori Fruit

Starter Selection - Vegetarian:

Palak Rolls (G)
Aloo Tikki (G)
Corn Kebabs
Aloo Pakora
Gobi Pakora
Chilli Pakora
Mushroom Pakora
Hara Bhara Kebab
Channa Masala
Chilli Noodles (G,S)
Potli Samosa (G)
Vegetable Samosa (G)
Tandoori Mushroom
Tandoori Potato
Tandoori Gobi (G)
Tandoori Baby Aloo
Vegetable Manchurian (S,G)
Gobi Manchurian (S,G)
Paneer Schezuan (S,G)
Mutter Kachori (G)
Soya Tikka (S,G)
Soya Keema Mutter (S,G)

Main Course Selection - Vegetarian:

Bhindi Masala
Rajasthani Bhindi
Gobi Bhindi Masala
Aloo Gobi
Tandoori Aloo Gobi Masala
Dum Aloo
Bombay Potato
Mutter Mushroom
Kerela with Gobi or Arbi
Aloo Baria Pakore
Channa Masala
Malai Kofta
Khate Achari Bengan with Arbi
Bengen Ka Bhartha
Aloo Bengan
Achari Aloo Bengan
Mixed Vegetables Masala
Methi Sweetcorn
Methi Aloo
Arbi Masala
Halwa Khata Mitha
Sarson Ka Saag
Soya Keema Mutter (S)
Soya Tikka Masala (S)
Kharai Soya (S)
Ras Misa Tindo
Raj Maha
Tarka Daal
Maha Mod
Daal Makhani
Channa Daal

Rasoi Se / Sundries

Bread:

Plain Naan (G,S)

Tandoori Roti (GS)

Chapatti (G)

Missi Roti (G)

Puri (G)

Rice / Chawal:

Vegetable Pilau Rice

Jeera Rice

Mithay Chawal (Sweet Yellow Rice) (N)

Hydrabadi Biryani (Vegetarian)

Yoghurt / Dhai:

Vegan Raitha

Vegan Bundi Raita (G)

Vegan Jeera Raita

Vegan Bhala Raita (G)

Desserts

Badami Kheer (N)

Moong Daal Halva (G,N)

Fresh Fruit with Vegan Cream

Strawberries & Vegan Cream