



January is Veganuary, and plant-based food is where our heart truly lies. We've created a Veganuary Special Thali — thoughtfully curated, deeply comforting, and full of flavour — available throughout January. Whether you're fully vegan, curious, or simply love good Indian food, this thali is our invitation to start the year feeling lighter, warmer, and nourished, inspired by traditional Indian recipes, seasonal ingredients, and mindful, wholesome cooking.

CODES

VG Vegan | **GF** Gluten free | **GT** Gluten traces (*Ingredients DO NOT contain gluten but preparations uses the same oil as other gluten including dishes*). If you have any allergies or intolerances, please speak to your server.

NOTE

The Thali Menu is available from Monday to Sunday during the **January Veganuary special month** and **requires prior booking**. The Thali cannot be shared and is excluded from all discount offers and promotions unless explicitly specified. It is not available in combination with special menus or on special event days.

VEGAN THALI

Kung Pao Prawn VG

A bold plant-based Prawn tossed in spicy-tangy Kung Pao sauce with peppers and roasted peanuts.

Quinoa Kebab VG NF

Crisp, spiced quinoa patties blended with herbs and vegetables for a light, nutritious start.

Dansak Chick'n VG NF

Tender chicken with a hearty, nutritious sauce made from a blend of lentils, vegetables, and aromatic spices.

Protein-Rich Lentil & Soybean VG GF

High-protein black soya beans simmered in a rich, aromatic gravy with balanced spices.

Cajun Herbs Potato VG GT NF

Tender potatoes coated in Cajun spices and herbs, offering a smoky, flavourful dry curry.

Butter Naan VG NF

Mushroom Herbs Pilav Rice VG GF NF

Fragrant pilaf rice infused with herbs and earthy mushrooms for a delicate, savoury aroma.

Fattoush Salad VG GF NF

A refreshing mix of crisp vegetables, herbs with a zesty dressing.

Boondi Raita VG GT NF

Baby Pappadum VG GT NF

Pickle VG GF NF

£24.95 each | Unlimited for **£29.95**