

Curry Night

SAMPLE MENU

Starter and main £15

Add dessert for £3

STARTER

Bhajis DF/GF/V/VE
English pea flour poppadoms DF/GF/V/VE
Chutneys and dips DF/GF/V/VE/N
Fennel & onion salad DF/GF/V/VE
Cauliflower tikka DF/GF/V/VE/N

MAIN

Choose either Meat, Veggie or Vegan

Meat: **Organic lamb, parsnip, leek & chard curry** DF/GF
Homemade paneer with spinach & red chilli GF/V

Veggie: **Potato, leek & chard curry** DF/GF/V/VE
Homemade paneer with spinach & red chilli GF/V

Vegan: **Potato, leek & chard curry** DF/GF/V/VE
Roast chestnuts with spinach & red chilli DF/GF/V/VE/N

All served with:

Slow roast green masala onions DF/GF/V/VE
English split pea dal DF/GF/V/VE
Homemade naan DF/GF/V/VE
Emmer pilau DF/GF/V/VE

DESSERT

Gingerbread samosa with coconut granita v

Vegan: Cardamom roasted pears & apples with coconut granita DF/GF/V/VE