

## MAINS

### **Dips & Dukkah** £12 (VN, GF option +£1)

beetroot & horseradish pâté, chickpea hummus, ras el hanout pumpkin hummus, crudités, marinated olives, pickled & fermented vegetables, pistachio dukkah, pitta

**Thali** £14 (V & VN option, GF option +£1) \*add green chilli pickle +50p\*  
*homemade paneer masala (V) or cauliflower tikka (VN) or Mughal lamb chops (+£3)*  
with Gujarati dal, beetroot pachadi, pilau rice, sourdough flatbread, papadum, carrot, cabbage & coconut salad, our own pickles & chutneys, homemade mooli raita (*with paneer or lamb options*)

### **Tandoori Chicken Kebab** £14 (GF option +£1)

barbecued marinated chicken thighs on a sourdough flatbread with potato & sprouted spice chaat, carrot, cabbage & coconut salad, our own pickles and chutneys, homemade mooli raita

### **Pumpkin & Red Onion Bhaji Kebab** £13 (V, VN option, GF option +£1)

pumpkin & red onion bhajis on a sourdough flatbread with potato & sprouted spice chaat, carrot, cabbage & coconut salad, our own pickles, & chutneys, homemade mooli raita (*V only*)

### **Chuck Steak Burger** £13 (GF option +£1)

local beef barbecued with double Gloucester cheese, bacon, slow cooked onions, pickles, mustard & ketchup on a brioche bun with tabbouleh, red cabbage, cranberry & juniper kraut, green salad

### **Caramelised Garlic & Goats Cheese Tart** £9 (V)

filo tart with fresh herbs, tabbouleh, red cabbage, cranberry & juniper kraut, green salad

*V - vegetarian, VN - vegan, GF - we cannot certify gluten free, however these contain no added gluten products.*

*Although we take every care when preparing your food, our kitchen is not an allergen free environment, and therefore please ensure you discuss any dietary requirements with us before ordering.*

