

PLANT BASED MENU

SMALL PLATES

Paneer Mango Salad GF V S 7.95

Lime juice | vinaigrette | green chillies |
mint leaves | olive oil

Onion & Samphire Bhaji V GF 7.95

Fennel | spinach | gram flour

Chickpeas Chat V GF 7.95

Spiced chickpeas | potatoes | sweet yoghurt |
tamarind



CLAY OVEN PLATES

Tandoori Broccoli Florets – Hari Gobi V GF DF N 7.95

Methi leaves | cumin | garlic | pistachio |
tandoori masala | ginger

Paneer Soola Tikka GF V 8.95 | 16.90

Indo – Chinese stir fry | peppers | onions |
home-made cottage cheese

VINTAGE MAINS

Asparagus & Mushroom Korma GF N V 13.95

Smooth cashew nut sauce | screw pine |
cardamon



SIDES

Steamed basmati rice V GF DF 4.50

Tandoori Roti V 4.95

Bombay aloo V GF DF 7.95

Spinach poriyal V GF DF 7.95

DESSERTS

Sorbet V 4.95

Raspberry | Lemon

ALLERGY ADVICE

contains nuts	N	spicy	S
dairy free	DF	vegetarian	V
gluten free	GF		

- All our prices include VAT
- Our dishes may contain nut, gluten and dairy
- Discretionary service charge of 10% will be added
- Savoy By Le Raaj gift vouchers are available
- Menu prices and menu items are subject to change without any prior notice

Please inform staff of allergies or dietary needs before ordering. Cross-contamination is possible despite precautions; therefore, we cannot guarantee that any dish is allergen-free. Our dishes may contain gluten, dairy, eggs, nuts, peanuts, seafood, and other allergens.