



# VEGAN MENU

£40/Per Person

To maximise your dining experience, this menu must be ordered by each diner at your table.

**\*Must book in Advance.**

This season, we invite you to discover a journey of vibrant plant-based flavours and timeless traditions. From refreshing beginnings to delicately spiced dishes and rich, comforting mains, each creation is thoughtfully crafted to celebrate freshness and balance.

Rooted in Gurkha and Asian heritage, our vegan menu celebrates purity, depth, and elegance, crafted for sharing and savouring.

Let every bite capture the essence of mindful dining at Panas!



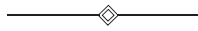
(g) Contains gluten (n) Contains Nuts

Prices include VAT at prevailing rate. Allergen information available on request. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen trace free. Therefore, guests with any dietary restrictions or allergies are requested to inform wait staff upfront before placing your order and are advised not to share food with other guests on the table. Our food suppliers have given assurances that none of our ingredients are genetically modified.

Pre Starter- Tangy sweetpotato in semolina shell, mint and tamarind water (g)

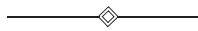
## STARTER

- Vegan Chilli Momo (G)
- Beetroot BomBom
- Onion Pakoda
- Tandoori Soya



## MAINS

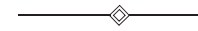
- Beetroot Kofta with coriander rice
- Baby Brinjal with jeera rice
- Tandoori Cauliflower with mushroom rice
- Soya Chunks Curry with lemon rice



## SIDES FOR THE TABLE

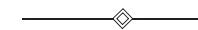
- Stir-fried seasonal greens with garlic and chilli
- Mushroom Bhaji

## DESSERTS



- House Special Vegan Dessert

## SUGGESTED WINE



- Red wine: Bottle £39.90
- Pinot Noir, Villa Noria - France
- White wine: Bottle £38.95
- Faultline Marlborough Sauvignon Blanc - New Zealand