



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)

S T A R T E R

Vegan Chilli Momo (G)

Beetroot BomBom

Onion Pakoda

Shingara

M A I N S

Beetroot Kofta with coriander rice

Baby Brinjal with jeera rice

Pumpkin Curry with mushrrom rice

Rajma Curry with lemon rice

S I D E S F O R T H E T A B L E

Stir-fried seasonal greens with garlic and chilli

D E S S E R T S

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