

FATT PUNDIT

VEGETARIAN PRE-THEATRE MENU

£33.50 per person (2 courses) | £37 per person (3 courses)

TO START (CHOOSE ONE)

MIX VEGETABLE MOMO

Spinach, mushroom, courgette & tofu

(CHOOSE ONE / PER PERSON)

CRACKLING SPINACH

Sweet yogurt, date & plum sauce & pomegranate

STICKY SESAME VEGETABLES

Crispy vegetable fritters with sticky ginger

POPCORN CAULIFLOWER

smoked, soya garlic dip

CRISPY OKRA SALT 'n' PEPPER

Pink salt, chillies, burnt garlic

(CHOOSE ONE / PER PERSON)

HAKKA CHILLY PANEER

Cottage cheese, shallots, soy, white & black pepper & side

BOMBAY CHILLI MOCK CHICKEN (VEGAN)

Celery, Szechuan chilly, mixed peppers & side

VEGETABLE HAKKA NOODLES

Bean sprout, cabbage, green onion

SIDES (CHOOSE ONE / PER PERSON)

TAMARIND GLAZED POTATOES

Baby potatoes, black salt

BURNT GINGER RICE

EGG SZECHUAN FRIED RICE

DESSERT

VEGAN SIZZLING BROWNIE (to share)

with Madagascan vanilla ice cream

Originating from Kolkata, this unique cuisine was invented when the Hakka people migrated to India from the Chinese province of Canton, bringing with them their culinary treasures. Incorporating traditional Chinese cooking techniques with the spices of India to create something both new yet familiar, Indo Chinese is now an integral part of Indian cuisine.

We make every effort to avoid cross-contamination, but sadly can't guarantee dishes and drinks are allergen free. If you have any food or dietary requirements please let us know. Vegan, gluten and dairy allergy menus are available. We use soya bean oil (produced from genetically modified soya). Anti-foaming agent E900.

