



RoK Group Menu

Vegetarian

(Available for parties of 8 or more)

STARTER PLATTER (individually served)

Finely Shredded onions and spinach spiced with fennel and gram flour, tamarind chutney
Punjabi samosa filled with spice tempered peas, potatoes, ginger, mint chutney
Pan-fried lightly spiced sweet potato and goat cheese pattie, seasoned yoghurt, crispy vermicelli

MAIN COURSE (shared)

DHABA PALAK PANEER

Unaged fresh cheese, pureed spinach tempered with garlic and fresh coriander.
Truck stops favourite served along the Grand Trunk road of the Punjab province

SABZI PANCHRATNI

Baby corn, broccoli, courgette, mange tout, mushrooms, onions and peppers tossed in a wok
Originated in Jaipur, Rajasthan, a colourful assortment of vegetables.

Served with

TADKA DAL

Slowly cooked yellow lentils tempered with roasted garlic

PULAO RICE

Basmati rice cooked with cumin and cardamom

GARLIC NAAN

Naan filled with garlic and coriander

DESSERT (individually served)

GAJAR KA HALWA

Grated carrots tossed in clarified butter, soaked in sweet honey syrup and ground cardamom, served with vanilla ice cream

£25.00 per person

A discretionary 12.5% service charge will be added to your bill