

GLASTONBURY FESTIVAL 2024

opening night feast by ravinder bhogal

☆
YURTEL

cocktail

lost explorer mezcal, grapefruit, lime,
fever-tree pink grapefruit soda

also available with alcohol free tequila

nibbles

pea scotch quail eggs,
saffron yoghurt v

pan con tamatar, ricotta,
sweet & sour tomatoes v

squash & onion bhajis,
coriander chutney veg

start

barbecued sardines with
pickled fennel and zhough gf

grilled peaches, whipped tofu,
thai basil gremolata veg, gf

kale chaat with yoghurt,
date & tamarind chutney v

saffron sheermal v

mains

lamb and aubergine fattah

tandoori cauliflower,
chickpea relish, smoked labneh,
date & tamarind chutney, sev v

samphire pakoras v, gf

beirut jewelled noodle rice
with tahini sauce v

shaamba salad veg, gf

dessert

strawberry falooda cake gf

vegan dessert available on request

round the fire

aperol, cotswold distillery whisky,
blood orange, lemon

cashew chocolate & paan fudge

veg vegan gf gluten free v vegetarian

*all our dishes are prepared in an environment where there are nuts and gluten.
if you have any specific dietary requirements please let your server know.*