



INDIAN ESSENCE

APPETISERS

MAKALI FRY

Crispy squid rings with cafreal spices, konkani dust

JALPARI (D)

Pan-seared hand dived scallops, textures of peas, wasabi dust, crispy seaweed

TANGRA CHILLI PRAWNS (GL,CR,SO)

Kolkata inspired batter-fried king prawns, peppers, spring onions, chilli garlic sauce

KHASTA MURG (D,GL)

Atul's signature chicken tikka pie, mixed berry compote

GILAFI LAMB SEEKH KEBAB (D)

Fine spiced minced lamb coated with peppers and onions skewered in the tandoor

DAKSHIN DUCK MOMOS (GL)

Smoked Gressingham duck mince, chettinad spices, sun-dried tomato, gorkha chutney

MURG TIRANGA (D,GL)

Trio of chicken: lehsuni malai tikka, murg hariyali tikka and chicken lollipop with a zesty baby leaf salad

CHANGEZI CHAMPEIN (D)

Chargrilled fennel scented lamb chops, raw pineapple pickle, baby leaf salad

WAGYU BEEF TUNDAY KE KEBAB (D)

Smoked wagyu beef minced patties, pickled baby carrots, feta cheese

TANDOORI RATTAN (D,CR,MU)

An assortment of our signature kebabs: lehsuni malai king prawn, lamb chop and chicken hariyali tikka, mango and mustard salad

SUBZ THAAL (D)

Rampuri paneer tikka, achari tandoori broccoli, pineapple chutney

RAJ KACHORI (D,GL) (V)

Regal street food- wheat crisp, green chickpeas, splash of chutneys, Mumbai sev, fresh pomegranate

BEETROOT CHOP (D,N) (V)

Kolkata inspired beetroot cutlet, raisins, mustard mayonnaise, beetroot murabba

MAIN COURSES

£11.45

KEBAB PLATTER (CR,D,MU)

A selection of kebabs - lehsuni malai king prawn, lamb chop, mustard salmon, hariyali chicken tikka and amritsari chicken tikka served with fresh mango and mustard salad

£13.75

TANDOORI LEHSUNI MALAI JHINGA (CR,D) £23.95

Tandoori grilled king prawns marinated with hung curd, fresh cream and wild garlic marinade

£11.95

CHINGRI MALAI CURRY (CR,MU,N,D)

Pan- seared king prawns, silky coconut sauce tinged with green chillies and mustard

£12.95

GOAN FISH CURRY (MU)

Chargrilled Cornish monkfish tail, cafreal podi, coconut and dried red chillies sauce

£12.45

LOBSTER PEPPER FRY (D,CR)

Tandoori chargrilled lobster, stir fried lobster in crushed peppercorn, tomato-onion masala, pak choi

£23.95

MURG MAKHANI (D)

Tandoori corn-fed chicken tikka in a creamed tomato and fenugreek sauce

£18.95

KORI GASSI

Southern spiced chicken curry cooked with kokum and mace

£19.45

DHABA MURG (MU,D)

Homemade chicken curry and potato, wholespices, ginger and fresh coriander

£10.45

TANDOORI MURG (D)

Chargrilled half a spring chicken, rustic dried red chillies and chef Atul's special masala rub, smoked lentil puree with plum

£10.45

STEAK TWO WAYS (D)

Chargrilled Angus fillet steak, beef vindaloo curry, gunpowder masala chips

£10.45

RAILWAY LAMB CURRY (D)

Anglo-Indian lamb rump curry with masala roast potatoes, lamb cutlet and pak choi

GOLMIRCH GOSHT

Best cuts of diced goat leg cooked with fresh peppercorns, curry leaves - A coastal delicacy

AWADHI LAMB NALLI NIHARI (D,GL)

Lamb shank cooked in an aromatic lamb stew, Nihari spices, masala baby potatoes

MAIN COURSES

£24.95

KATCHI MIRCH KA GOSHT (D,N)

Best cuts of neck fillet lamb, aromatic onion and cashewnut sauce, baby potato, bharwan padron peppers

SHAHI GUCCHI KA KOFTA (N,D)

Morel and cheese dumplings, saffron korma sauce

CHUTNEY TANDOORI PANEER BUTTER MASALA (D)

Chargrilled paneer tikka stuffed with baby spinach and mint chutney, creamed tomato-onion and fenugreek sauce

£24.95

MIRCH BAINGAN KA SALAN (V)

Chargrilled baby aubergine, stuffed peppers, Hyderabadi coconut sauce

£47.95

VEGETABLES

CHATPATI ALOO GOBI MASALA (V)

Spiced cauliflower and potatoes in a tangy tomato-onion masala

AMRITSARI PINDI CHOLE (V)

Spiced chickpeas and potatoes, tomato masala tinged with caraway seeds

SAAG MAKAI (D)

Creamed spinach with sweetcorn, tempered with garlic

£16.95

KALONJI BAINGAN (V)

Baby aubergines cooked in a tangy tomato-onion masala, onion seeds tadka

£26.95

JAIPURI BHINDI DO PYAAZA (V)

Fresh okra tossed with fresh onions, tomatoes, dried mango powder, spring onions

DAAL (V)

Yellow or black lentil (D) – speciality of the house

£24.95

GREEN CHILLI PAKODA (V)

Stuffed Dutch green chillies, deep-fried with spiced gram flour batter

£23.95

RICE AND BREAD

SADE CHAWAL JEERA PULAO (D)

Steamed basmati rice | saffron and cumin braised rice

£4.95

LEMON RICE

South Indian rice, tempered with lemon, split grams, curry leaf and mustard seeds

£5.75

LUCKNOWI KATCHE GOSHT KI BIRYANI (D,GL)

An aromatic lamb biryani, served with rogan ka salan and raita- an Awadhi speciality of the house (please ask for more biryani options)

£23.95

TANDOORI ROTI (GL) | NAAN (GL,D,E)

Wholemeal bread | Plain bread

£4.75

PUDINA PARATHA (GL,D) PESHWARI

(D,N,E,GL) AMRITSARI KULCHA (D,GL)

KADHAI CHICKEN KULCHA (D,GL,E)

£5.75

KEEMA NAAN (D,GL,E)

Naan stuffed with spicy ground lamb

£5.75

CHEESE AND CHIVES NAAN (D,GL,E)

£5.75

BREAD BASKET (D,GL,E)

A selection of garlic naan, pudina paratha, cheese and chives naan

£11.45

ACCOMPANIMENTS

POMEGRANATE RAITA OR SADA DAHI (D)

Yoghurt: pomegranate and cucumber or plain

£4.45

PUNJABI SALAD

Onion, chilli, baby leaf salad with toasted cumin and lemon dressing

£5.25

PAPAD

Mixed poppadums served with three homemade chutneys

£4.95

Please alert our staff if you have any food allergies before you order your food and drink. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill

Allergens: (CR)-Crustaceans, (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V)-Vegan



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TASTING MENU

AMUSE BOUCHE

ALOO TIKKI CHAAT (D)

Pan-fried, cumin scented potato cake, splash of chutneys, Mumbai sev, fresh pomegranate Pinot Noir and Pinot Meunier | Chapel Down Rosé Reserve | Kent | England | 2021

JALPARI (D)

Pan-seared hand-dived scallops, textures of peas, wasabi dust, crispy seaweed Riesling | Pikes Hills & Valleys | Clare Valley | Australia | 2024
or

LOBSTER PEPPER FRY (D,CR)

Tandoori chargrilled lobster, stir-fried lobster in crushed peppercorn, tomato-onion masala, pak choi (£18 supplement)

Chardonnay | Chablis Domaine Des Genèves | Burgundy | France | 2022

EXOTIC SORBET

KOLKATA CHICKEN CHAAP (D,N)

Chargrilled chicken supreme, simmered in a creamy aromatic Mughlai gravy, jeera pulao Pinot Noir | Les Mousseottes | Languedoc | France | 2024

NAWABI LAMB (D,GL)

Fennel scented lamb chop, golmirch gosht, grilled asparagus, garlic naan Tempranillo | Bodegas Riojanas | Rioja | Spain | 2019

DUO CHOCOLATE DELICE (D,E)

Pineapple ice cream
Trebbiani, Malvasia, Sangiovese | Fattoria Dei Barbi | Tuscany | Italy | 2015

£65.95 PER PERSON

£105.95 WITH PAIRING WINES

Due to availability, listed vintages may occasionally be substituted with the closest match.

*Paired wine servings are 100ml, dessert wine serving is 50ml.
Tasting menu applies for the entire table and cannot be used in conjunction with the À la Carte*