



INDIAN ESSENCE

DINNER MENU

STARTERS

Tangra Chilli Prawns Kolkata inspired king prawns, peppers, spring onions in chilli garlic sauce (cr,so,gl)

Tandoori Rattan trio of tandoori prawn, lamb boti kebab, hariyali chicken tikka (£5 Suppl) (cr,d)

Lamb Boti Kebab 24 hrs marinated roast leg of lamb, mango and chilli salad (d)
Dakshin Duck Momos smoked Gressingham duck mince, Chettinad spices, sun-dried tomato gorkha chutney (gl)

Raj Kachori regal street food-wheat crisp, green chickpeas, splash of chutneys, Mumbai sev, fresh pomegranate (d,gl) (V)

ADDITIONAL NIBBLES (£4 .50 EACH)

(V)Onion Bhaji • Samosa Chaat (gl,d) • Crispy Squid • Chicken Lollipop (gl)

MAINS

Lamb Sukka with Malabar Paratha tender leg of lamb, garam masala, onion masala, crushed peppercorns, with crispy Malabar paratha (d,gl)

Chingri Malai Curry pan- seared king prawns, silky coconut sauce tinged with green chillies and mustard (cr,mu,n,d)

Kolkata Chicken Chaap chargrilled chicken supreme, simmered in a creamy aromatic Mughlai gravy (d,n)

Steak Two Ways chargrilled Angus fillet steak, beef vindaloo curry, gunpowder masala chips (£9 supplement) (d)

Mirch Baingan Ka Salan chargrilled baby aubergine, stuffed peppers, Hyderabadi coconut sauce (d)
(more vegetarian options available upon request)

All main courses are served with chef's choice of vegetable and pulao rice

BREADS £4.50 EACH

Naan (gl,e,d) • **Garlic Naan** (gl,e,d) • **Tandoori Roti** (gl) • **Kadhai Chicken Khurchan Kulcha** (gl,e,d) • **Peshwari Naan** (gl,e,d,n)

DESSERT

Noler Gur Mishti Doi with langcha (d,n)

Sticky Toffee Pudding, vanilla bean ice cream (gl) (V)

Spiced Apple and Plum Crumble with cinnamon ice cream (d)

Two courses £30 | Three courses £34

Sunday - Wednesday 5:30pm - 10:00pm

Dishes are subject to availability. 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