



## INDIAN ESSENCE

### WEEKEND LUNCH MENU

#### STARTERS

**Tangra Chilli Chicken** Kolkata inspired batter fried chicken, 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)

**Dakshin Duck Momos** smoked Gressingham duck mince, Chettinad spices, sun-dried tomato, gorkha chutney (gl)

**Wagyu Beef Tunday Ke Kebab** smoked wagyu beef minced patties, pickled baby carrots, feta cheese (£5 Suppl) (d)

**Beetroot Chop** Kolkata inspired beetroot cutlet, raisins, mustard mayonnaise, beetroot murabba (n) (V)

#### ADDITIONAL NIBBLES (£4.50 EACH)

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

#### MAINS

**Lucknowi Katche Gosht Ki Biryani** an aromatic lamb biryani, served with rogan ka salan and raita – an Awadhi speciality of the house (d,gl)

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

**Tandoori Murg** chargrilled half a spring chicken, rustic dried red chillies and Chef Atul's special masala rub, smoked lentil puree with plum (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)

**Chutney Paneer Butter Masala** chargrilled paneer tikka stuffed with baby spinach and mint chutney, creamed tomato onion and fenugreek 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)

#### DESSERTS

**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)

**Dark Chocolate Fondant**, orange curd ice cream (d)

#### Two courses £26 | Three courses £30

Add a pint of Cobra or a glass of Sauvignon Blanc or Malbec (125ml) - £6

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