



INDIAN ESSENCE

**A TASTE OF ORISSA
SUPPER CLUB INDIAN ESSENCE
22ND APRIL 2026**

MASALA PYAAZI AND GHUGNI

Spiced onion and gramflour fritters, yellow chickpeas masala (V)
Chapel Down Reserve Brut | Kent | England



CHINGUDI MALAI CURRY

A classic king prawn curry made with fresh coconut milk, fresh ginger and mildly toasted spices (d,mu,cr)
Man Family Wines - Free-Run Steen Chenin Blanc | South Africa



SORSHE MACHH

Pan-seared bhetki fish, cooked in an aromatic fresh mustard gravy with slit green chillies and whole spices served with ghee bhat (mu,d,nu)
Sancerre Blanc Les Chaumes | France



KOKUDA KASSA

Chargrilled supreme of chicken, shredded chicken bharta cooked with onions, dry whole spices -a rustic orissa delicacy (mu,d)
Wildshark Pinot Noir | Kent | England



KHASSI MANGSHO

An aromatic slow cooked kid goat leg cooked with onions, yoghurt, garam masala served with charchori and laccha paratha (d,mu,gl)
Sierra Cantabria Rioja Reserva | Spain



CHHENA PODA WITH PAYESH

Baked caramelised cheesecake made with fresh cheese, jaggery and semolina served with creamy oriya rice pudding (d,nu)
Royal Tokaji Late Harvest | Hungary

**£58.95 per person
£49.95 pairing wine**

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

Atul Kochhar

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 12.5% service charge will be added to your bill. 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
Allergens: (CR)-Crustaceans, (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V)-Vegan