



# INDIAN ESSENCE

BY ATUL KOCHHAR

## DINNER MENU

### STARTERS

**Crispy Kale Chaat** crispy fried kale, spiced chick peas and potatoes, splash of chutneys, Mumbai sev, fresh pomegranate (d)

**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)

**Gilafi Lamb Seekh Kebab** fine spiced minced lamb coated with peppers and onions skewered in the tandoor (d)

**Chicken Khasta Tart** aromatic fenugreek spiced chicken missi roti tart, tossed with shallots and baby spinach, gooseberry chutney (gl,d)

### ADDITIONAL NIBBLES £4.75 EACH

① Onion Bhaji • Samosa Chaat (gl,d) • Crispy Squid • Andhra Chicken Pepper Fry

### MAINS

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

**Samudri Rattan** pan-seared king prawns, seasonal fish (catch of the day) manga charu sauce, idiyappam (cr,mo)

**Chicken Rarha** supreme of chicken stuffed with baby spinach, cheese and wild garlic with delicately spiced minced chicken simmered in an onion and tomato masala, infused with fragrant whole spices (d)

**Steak Two Ways chargrilled** Angus fillet steak, beef kosha mangsho, gunpowder masala chips (£9 supplement) (d,mu)

**Tandoori Gobi and Baingan Musallam** a regal vegetarian speciality featuring chargrilled cauliflower and aubergine cooked in a rich Mughlai-style sauce of roasted spices, caramelised onions, tomatoes, ginger, garlic and aromatic herbs (d,mu)①  
(more vegetarian options available upon request)

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

### BREADS £4.75 EACH

Naan (gl,e,d) • Garlic Naan (gl,e,d) • Tandoori Roti (gl)

Wild Mushroom & Truffle Naan (gl,e,d) • Peshwari Naan (gl,e,d,n)

### DESSERT

**Noler Gur Mishti Doi** with langcha (gl,d,n)

**Sticky Toffee Pudding**, vanilla bean ice cream (gl) ①

**Pistachio Milk Cake**, saffron infused milk (gl,d,n)

**Two courses £30 | Three courses £34**

**Sunday - Wednesday**

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, (MO)-Molluscs, (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, ①-Vegan