



INDIAN ESSENCE

BY ATUL KOCHHAR

TASTING MENU

AMUSE-BOUCHE

Chefs choice of street food platter



CRISPY KALE CHAAT (d) (V)

Crispy fried kale, spiced chickpeas and potatoes, splash of chutneys,
Mumbai sev, fresh pomegranate

Pinot Noir and Pinot Meunier | Chapel Down Rosé Reserve | England | 2021



JALPARI (d)

Pan-seared hand dived scallops, moilie sauce, kumquat pickle chutney
Riesling | Pikes Hills & Valleys | Clare Valley | Australia | 2024

or

LOBSTER GHEE ROAST (d,cr) (£18 supplement)

Tandoori chargrilled lobster, stir-fried lobster in ghee roast masala,
tamarind and byadgi chillies, with burrata, basil and heritage tomatoes
Chardonnay | Chablis Domaine Des Genèves | Burgundy | France | 2022



SEASONAL SORBET



CHICKEN RARHA (d)

Supreme of chicken stuffed with baby spinach, cheese and wild garlic with
a delicately spiced minced chicken simmered in a luxurious onion and
tomato masala, infused with fragrant whole spices and tomato rice

Pinot Noir | Les Mougeottes | Languedoc | France | 2024



TEXTURES OF LAMB (d,mu,gl)

Chargrilled lamb chop, lamb ghee roast, pickled turnip, dal makhni
and garlic naan

Tempranillo | Bodegas Riojanas | Rioja | Spain | 2019



MANGO KULFI STICK WITH CHARRED PINEAPPLE AND RABDI ICE CREAM (d,n)

Furmint, Hárslevelű, Muscat | Royal Tokaji | Tokaj-Hegyalja | Hungary | 2018

£65.95 Per person | £105.95 With 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, (MO)-Molluscs, (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V)-Vegan



INDIAN ESSENCE
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PESCATARIAN TASTING MENU

AMUSE-BOUCHE

Chefs choice of street food platter



CRISPY KALE CHAAT (d) (V)

Crispy fried kale, spiced chickpeas and potatoes, splash of chutneys,
Mumbai sev, fresh pomegranate

Pinot Noir and Pinot Meunier | Chapel Down Rosé Reserve | England | 2021



JALPARI (d)

Pan-seared hand dived scallops, moilie sauce, kumquat pickle chutney
Riesling | Pikes Hills & Valleys | Clare Valley | Australia | 2024

or

LOBSTER GHEE ROAST (d,cr) (£18 supplement)

Tandoori chargrilled lobster, stir-fried lobster in ghee roast masala,
tamarind and byadgi chillies, with burrata, basil and heritage tomatoes
Chardonnay | Chablis Domaine Des Genèves | Burgundy | France | 2022



SEASONAL SORBET



TANDOORI NIMBU JHINGA (d,cr)

Chargrilled Kafir lime and sun-dried chillies infused king prawns, tikka
masala sauce and tomato rice

Albarino | Alba Vega | Galicia | Spain | 2023



KERALA FISH CURRY (gl,e,mu)

Chargrilled Cornish monkfish tail, coconut curry with kokum,
curry leaves, fish cutlet and garlic naan

Pinot Noir | Les Mougeottes | Languedoc | France | 2024



MANGO KULFI STICK WITH CHARRED PINEAPPLE AND RABDI ICE CREAM (d,n)

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INDIAN ESSENCE

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VEGAN TASTING MENU

AMUSE-BOUCHE

Chefs choice of street food platter



CRISPY KALE CHAAT (d) (V)

Crispy fried kale, spiced chickpeas and potatoes, splash of chutneys,
Mumbai sev, fresh pomegranate

Pinot Noir and Pinot Meunier | Chapel Down Rosé Reserve | England | 2021



BEETROOT CHOP (mu,n)

Beetroot cutlet, raisins, mustard mayonnaise, beetroot murabba

Chenin Blanc | Family Man Free Run Steen | Western Cape | South Africa |

2025



EXOTIC SORBET



MIRCH BAINGAN KA SALAN (n)

Chargrilled aubergine filled with spiced aubergine mash,
bharwan simla mirch, Hyderabad coconut sauce, tomato rice

Albarino | Alba Vega | Galicia | Spain | 2023



JACKFRUIT KOFTA

Spiced jackfruit kofta, Kadhai sauce

Pinot Noir | Les Mougeottes | Languedoc | France | 2024



STICKY TOFFEE PUDDING

Vanilla bean ice cream

Sémillon | Maison Ginestet | Sauternes | France | 2020

£65.95 Per person

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INDIAN ESSENCE

BY ATUL KOCHHAR

VEGETARIAN TASTING MENU

AMUSE-BOUCHE

Chefs choice of street food platter



CRISPY KALE CHAAT (d) (V)

Crispy fried kale, spiced chickpeas and potatoes, splash of chutneys,
Mumbai sev, fresh pomegranate

Pinot Noir and Pinot Meunier | Chapel Down Rosé Reserve | England | 2021



BEETROOT CHOP (mu,n)

Beetroot cutlet, raisins, mustard mayonnaise, beetroot murabba

Chenin Blanc | Family Man Free Run Steen | Western Cape | South Africa |
2025



EXOTIC SORBET



CHUTNEY PANEER TIKKA MASALA (d)

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

Riesling | Pikes Hills & Valleys | Clare Valley | Australia | 2024



SHAHI GUCCHI KA KOFTA (d,n)

Morel and cheese dumplings, saffron korma sauce

Tempranillo | Bodegas Riojanas | Rioja | Spain | 2019



MANGO KULFI STICK WITH CHARRED PINEAPPLE AND RABDI ICE CREAM (d,n)

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