



INDIAN ESSENCE

BY ATUL KOCHHAR

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 supplement) (cr,d)

Sri Lankan Duck Sukka best cuts of Gressingham duck breast, coastal spices, crushed pepper, curry leafs and shallots served with Malabar paratha (d,gl)

Crispy Kale Chaat crispy fried kale, spiced chickpeas and potatoes, splash of chutneys, Mumbai Sev, fresh pomegranate (£5 supplement)(d)✓

Beetroot Chop Kolkata inspired beetroot cutlet, raisins, mustard mayonnaise, beetroot murabba (n,mu) ✓

ADDITIONAL NIBBLES £4.75 EACH

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

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)

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

Tandoori Murg chargrilled half a spring chicken, rustic dried red chillies and Chef Atul's special masala rub, tikka masala sauce (d)

Chicken Rarha supreme of chicken stuffed with baby spinach, cheese and wild garlic with delicately spiced minced chicken simmered in a luxurious 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)

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 £4.75 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)

DESSERTS

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

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

Payasam Tart, burnt jaggery and black pepper ice cream, summer berries (d,gl)

Dark Chocolate Fondant, orange curd ice cream (d)

Two courses £28 | Three courses £32

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