

ESSENCE SET DINNER MENU

AVAILABLE FROM SUNDAY TILL THURSDAY

Amuse Bouche

Appetisers(Choose Any One)

Makali Fry

Crispy fried squid with chilli and lime dressing

Tangra Chilli Prawns (cr, so, e, gl)

Kolkata inspired batter-fried king prawns, peppers, spring onions, chilli garlic sauce

Khasta Murg (d, gl)

Atul's signature chicken tikka pie with spiced berry compote

Gilafi Lamb Seekh Kebab (d)

Fine spiced minced lamb coated with peppers & onions, skewered in the tandoor

Samosa Chole Chaat (d, gl) V

Crispy Vegetable Parcels, spiced chickpeas, splashed with sweet yoghurt, mint & tamarind chutneys, Mumbai Sev

Mains (Choose Any One)

Essence Kebab Platter (£6 supplement) (d, cr, mu)

An assortment of lamb chop, lime scented king prawn, hariyalli tikka, amritsari murg tikka and mustard salmon served with apple and corn salad

Amritsari Tandoori Murg (d)

Chargrilled half spring chicken, mace and cinnamon marinade, makhni sauce

Methi Gosht (d)

Best Cuts of baby lamb leg, baby spinach, fresh fenugreek tinged with fresh ginger

Goan Seafood Curry (cr, mu, d)

King prawns, seabass & mussels, Dried chillies and coconut sauce -A Goan Speciality

Malabar Vegetable Biryani (d, gl)

A mélange of exotic vegetables cooked with tamarind pulp, coconut milk, curry leaves, served with salan & Boondi Raita

Accompaniments - Main course will be served with Chef's choice of Vegetable for the day, saffron pulao and garlic coriander naan

Dessert (Choose Any one)

Date Pudding, Stem ginger ice cream, toffee sauce (d, e)

Dark Chocolate Fondant, cocoa nib crunch, orange curd ice cream (d, e, so)

Coconut Semifreddo, Roasted pineapple compote, Almond Crumble (d, e)

3 COURSE SET MENU £35 PP

INCLUDING A GLASS OF HOUSE WINE (175 ML)/ PINT OF COBRA £41 PP

Despite our best efforts and whilst we have strict controls in place, our food and drink is prepared in areas where cross contamination may occur, and therefore, we are unable to guarantee that our dishes are free from any allergens. Not all ingredients are listed in each dish, please inform your server of any allergies or dietary requirements. Allergens: (CR)-Crustaceans, (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (SO)-Soya