

ESSENCE / OWP SET DINNER MENU

3 courses £35

Including a glass of wine or pint of cobra $\pounds41\,pp$

Available Sunday, Monday and Tuesday, 5.30pm 'til 10pm

Amuse Bouche

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Appetisers (choose one)

Makali Fry

Crispy fried squid with chilli and lime dressing

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

Kolkata inspired batter fried king prawns, pepper, 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)

Crispy vegetable parcels, spiced chickpeas, splashed with sweet yoghurt, mint & tamarind chutneys, Mumbai sev

Mains(choose 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 a spring chicken, mace and cinnamon marinade, makhni sauce

Methi Gosht (d) Best cuts of baby lamb leg, baby spinach, fresh fenugreek with fresh ginger Goan Seafood Curry (cr,mu,m)

King prawns, sea bass, mussels, dried chillies and coconut sauce -

a Goan speciality

Malabar Vegetable Biryani (d,gl)

A melange of exotic vegetables cooked with tamarind pulp, coconut milk, curry leaves, served with salan and boondi raita

Mains are served with saag makai (d), saffron pulao, garlic coriander naan (d,e,gl)

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Dessert (choose one) Coconut Mousse (d,n,gl) Date Pudding (d,n,gl) Rajbhog (d)

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. Allergens: (CR)-Crustaceans, (M)-Mussels (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V) Vegan