



Essence

at The Pantiles

WEEKEND LUNCH MENU

Starters

- Punjabi Samosa Chaat:** Crispy vegetable parcels, splash of chutneys, Mumbai sev, fresh pomegranate (d,gl) (V)
- Tangra Chilli Prawn:** Kolkata inspired batter-fried king prawns, peppers, spring onions, chilli garlic sauce (cr,so,gl)
- Tandoori Rattan:** An assortment of tandoori prawn, lamb chop and malai tikka (£6 supplement) (cr,d)
- Khasta Murg:** Atul's signature chicken tikka pie with mixed berry chutney (gl,d)
- Gilafi Lamb Seekh Kebab:** Fine spiced minced lamb coated with peppers, onions and feta cheese, skewered in the tandoor (d)
- Venison Keema Pao:** Spiced venison mince, slow cooked with whole spices, bun maska, kachumber salad (d,gl)

Mains

- Kuzhambu Seafood Curry:** Pan-seared king prawns, sea bass, scallop, mussels and asparagus with kuzhambu sauce fresh tomatoes, coconut (cr,m,d)
- Tandoori Murg:** Chargrilled half spring chicken, mace and dried chillies marinade, roast baby potatoes, makhni sauce (d)
- Gosht Ki Biryani:** Tender pieces of lamb, cooked with saffron basmati rice, served with salan and raita (d,gl)
- Steak Madras:** Chargrilled Angus fillet steak, with beef Madras curry, gunpowder chips (£9 supplement) (d,mu)
- Bharwan Courgettes:** Courgettes stuffed with a melange of garden fresh vegetables, Benarasi sauce

All mains are served with Chef's choice of vegetable and saffron pulao

Breads (d,e,gl) | Additional Nibbles £4.50 Each

Naan • Garlic naan • Tandoori roti • Chicken kulcha • Peshwari naan (n)
Samosa chaat (gl) • Onion bhaji (d) • Crispy squid

Desserts

- Pineapple Parfait:** Honeycomb ice cream (d)
- Date Pudding:** Stem ginger ice cream, toffee sauce (d,n)
- Chocolate Fondant:** Orange curd ice cream (d)
- Kulfi Falooda** (d,n)

2 Courses £30 | 3 courses £34

Saturday 12:00 pm - 3:30 pm | Sunday 12:00 pm - 3:30 pm

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. All prices are inclusive of VAT. A discretionary 12.5% service charge 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