



Essence

at The Pantiles

TASTE OF AWADH 7TH JANUARY 2026

Awadhi Cuisine: A Modern Taste of Royal Heritage

Awadhi cuisine, originating from Lucknow in northern India, is a rich and elegant culinary tradition rooted in the royal kitchens of the Nawabs. It's famous for its slow-cooked, aromatic dishes that blend Mughal, Persian, and Indian flavours with delicate spices and subtle techniques.

Saffron Papad Cannoli, stuffed with beetroot shammi mousse and microgreens (GL,D)

Jeangout Prestige Premier Cru: Atul Kochhar Signature Champagne Lilly La- Montagne, Champagne, France



Jackfruit Haleem with khamiri Roscoff onion kulcha (GL,D)

Tender jackfruit infused with bold Indian spices and lentil roasting tomato gel, served with fermented Roscoff onion bread.

Cave de Turkheim Gewürztraminer, Alsace, France



Dum ki Machli (GL,D)

Seared Chilean sea bass prepared in a fragrant Lucknow spice blend, served with a smoked sauce

Alice Verdecia, Puglia, Italy



Awadhi Chicken Curry (D)

Corn-fed chicken supreme simmered in a rich, rustic Awadhi-style curry

Les Devots Fleurie, Beaujolais, France



Lamb Shoulder Taar Korma (D)

Kent lamb, braised and rolled, served with a medley of vegetables and a savoury jus made from lamb bones

Gilles Robin Côtes du Rhône, Rhone, France



Chandrakala (GL, D)

Saffron pastry stuffed with mixed dry fruits, burnt ghee ice cream, cardamom milk

Les Pins Monbazillac, Monbazillac, France

£59.95 per person | £44.95 wine pairing

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