



# Essence

at The Pantiles

## TASTING MENU

### Tokri Chaat (d)

Regal street food, straw potato basket, sweet potato and broad beans chaat, splashed with mint and tamarind chutney, sweet yoghurt, Mumbai sev and fresh pomegranate



### Jalpari (d)

Hand dived pan-seared scallops, textures of water chestnut and truffle  
*Chapel Down Brut Reserve, Kent, England*



### Monk Fish Nihari (d)

Chargrilled Cornish monk fish tail, nihari broth, caramelised onion ring  
*Riesling, Scheifer, Steillage, Mosel, Germany*



### Exotic Sorbet



### Chicken Dopiazza (d)

Chargrilled chicken supreme, aromatic dopiazza sauce, with Roscoff onion and charred spring onions, lemon rice  
*Pinot Noir, Wildsong Organic, New Zealand*  
or

### Venison Taar Korma (d) (£10 Supplement)

Best cuts of venison cooked with an aromatic Rampuri taar korma sauce  
*Primitivo di Manduria 'Talò', Italy*



### Textures of Lamb (d,mu,gl,e)

Fennel scented lamb chop, elaichi bhuna gosht, garlic naan  
*Rioja Reserva, Monte Real, Spain*



### Dessert Platter Chef's Choice (d)

*Royal Tokaji, Late Harvest, Hungary*

Tasting Menu £76.95 |+ Wine Pairing £49.95

Tasting menu applies to the entire table and cannot be used in conjunction with any other menus

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, (c)-Celery



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## PESCATARIAN TASTING MENU

### Tokri Chaat (d)

Regal street food, straw potato basket, sweet potato and broad beans chaat, splashed with mint and tamarind chutney, sweet yoghurt, Mumbai sev and fresh pomegranate



### Jalpari (d)

Hand dived pan-seared scallops, textures of cauliflower, cauliflower pickle

*Chapel Down Brut Reserve, Kent, England*



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

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

*Sancerre Rose, Domaine Les Chaumes, France*



### Exotic Sorbet



### Kuzhambu Seafood Curry (cr,m,d)

Pan seared king prawns, sea bass, scallop, mussels and asparagus with kuzhambu sauce with fresh tomatoes and coconut

*Albariño, 'Genio y Figura', Spain*



### Monk fish Nihari (d)

Chargrilled Cornish monk fish tail, marinated with saffron, hung curd & fresh green peppercorn, nihari broth, caramelised onion ring

*Riesling, Scheifer, Steillage, Mosel, Germany*



### Dessert Platter Chef's Choice (d)

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## VEGETARIAN TASTING MENU

### Tokri Chaat (d)

Regal street food, straw potato basket, sweet potato and broad beans chaat, splashes with mint and tamarind chutney, sweet yoghurt, Mumbai sev and fresh pomegranate



### Textures of Cauliflower and Broccoli (d)

Chargrilled cauliflower florets and broccoli marinated in fresh cream, hung yoghurt, parmesan shavings  
*Chapel Down Brut Reserve, Kent, England*



### Achari Paneer Tikka Tawa Masala (d,mu)

Chargrilled cottage cheese batons marinated in pickled spices, served in a rich tomato-onion sauce  
*Albariño, 'Genio y Figura', Spain*



### Exotic Sorbet



### Bharwan Courgettes

Courgettes stuffed with a melange of garden fresh vegetables, Benarasi sauce, tamarind rice  
*Pinot Noir, Wildsong Organic, New Zealand*



### Essence Makhmali Kofta (d,n)

Vegetable dumplings stuffed with spiced baby spinach and cottage cheese, Awadhi korma sauce  
*Primitivo di Manduria 'Talò', Italy*



### Dessert Platter Chef's Choice (d)

*Royal Tokaji, Late Harvest, Hungary*

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## VEGAN TASTING MENU

Amuse Bouche  
Chef's choice



Tokri Chaat

Regal street food, straw potato basket, sweet potato and broad beans chaat, splashed with tamarind chutney, Mumbai sev and fresh pomegranate

*Chapel Down Brut Reserve, Kent, England*



Aloo Tikki Chole Chaat

Cumin scented potato cake, spiced chickpeas, tamarind chutney, Mumbai sev, pomegranate

*Chardonnay, Kingstone Estate, Australia*



Exotic Sorbet



Bharwan Courgettes

Courgettes stuffed with a melange of garden fresh vegetables, Benarasi sauce, tamarind rice

*Pinot Noir, Wildsong Organic, New Zealand*



Baingan Pepper Fry (mu)

Baby aubergine, crushed peppercorn, mustard seeds and onion masala

*Primitivo di Manduria 'Talò', Italy*



Dessert Platter Chef's Choice

*Royal Tokaji, Late Harvest, Hungary*

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