



Essence

at The Pantiles

LIVE AT THE PANTILES

2 courses -£44 - 3 courses -£48 pp

Tandoori Pineapple with Burrata Snow

Chargrilled caramelised pineapple, burrata powder, chilli-lime salt



Appetisers (choose one)

Seafood Fritto Misto (cr,d)

Crispy fried king prawns & squid with spiced sriracha mayonnaise

Tandoori Rattan (d,cr) (£6 Supplement)

As assortment of our signature kebabs: lime scented king prawns, lamb chop and chicken hariyali tikka

Tangra Chilli Chicken (so,gl,e)

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

Gilafi Lamb Seekh Kebab (d)

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

Punjabi Samosa Chaat (d,gl)

Crispy vegetable parcels, served with white peas, splashed with sweet yoghurt, mint & tamarind chutneys, Mumbai sev



Main Course (choose one)

Malabar Seafood Curry (cr,m) (£5 supplement)

King prawns, fresh fish (catch of the day), scallops and grilled asparagus served with a delicately spiced silky Malabar curry with curry leaves, fresh coconut and coastal roasted herbs

Zaffrani Chicken (d)

Chargrilled supreme of chicken stuffed with baby spinach, cheese and wild garlic, in an aromatic creamy tomato-onion sauce tinged with fenugreek

Kolkata Lamb Biryani (d,gl,e)

Best cuts of lamb leg dum cooked with aromatic basmati rice, brown onions and whole spices with masala egg and potatoes, served with a salan and cucumber raita

Sri Lankan Duck Sukka (mu)

Best cuts of Gressingham Duck leg cooked with shallots, curry leaves, crushed peppercorns and coastal spices

Gobi Musallam (d,n)

Chargrilled baby cauliflower cooked in a rich creamy and tangy Mughlai gravy
– A royal delicacy

Main course is served with saag makai (d), saffron pulao, garlic coriander naan (d,gl,e)



Dessert

Alphonso Mango Kulfi with Mango Coulis (d,gl,e)

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 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