



Essence

at The Pantiles

DINNER MENU

Amuse Bouche

Appetisers (choose one)

Makali Fry: Crispy fried squid with chilli and lime dressing (mo)

Murg Tiranga: Lehsuni malai tikka, guntur chicken fry, bhatti ka murg (d)

Tangra Chilli Prawns, Kolkata inspired batter fried king prawns, peppers, spring onions, chilli garlic sauce (cr,so,egl)

Andhra Chilli Duck: Crispy Gressingham duck glazed with a fiery Andhra chilli, roasted garlic and ginger, tempered with curry leaves and green chillies, fresh lime (d,gl)

Gilafi Lamb Seekh Kebab: Fine spiced minced lamb coated with peppers and onions skewered in the tandoor (d)

Samosa Chole Chaat: Crispy vegetable parcels, spiced chickpeas, splashed with sweet yoghurt, mint and tamarind chutneys, Mumbai sev (d,gl) ⑤

Additional Nibbles £4.95 each

Onion Bhajiya ⑤ | Chicken 65 | Hariyali Chicken Tikka (d)

Main Course (choose one)

Essence Kebab Platter: An assortment of lamb chop, lime scented king prawn, lehsuni malai tikka, bhatti ka murg tikka, mustard salmon, apple and corn salad (£8 supplement) (d,cr,mu)

Amritsari Tandoori Murg: Chargrilled half a spring chicken, mace and cinnamon marinade, makhni sauce (d)

Junglee Maas: Tender diced kid goat, slow-cooked in a Rajasthani curry of Mathania chillies, garlic and aromatic whole spices, a rich fiery finish (mu)

Samudri Khazana: Pan-seared king prawns, sea bass, green mussels, grilled asparagus, idiayyapam, moillie sauce (cr,mu)

Banarasi Gobi: Roasted cauliflower, delicately spiced with Banarasi aromatics and roasted whole spices

Main Courses are served with chef's choice of vegetable and saffron pulao

Choice of Breads £4.50 each (d,n,egl)

Plain | Garlic | Peshwari Naan | Tandoori Roti | Pudina Paratha

Dessert (choose one)

Sticky Date Pudding: Fresh ginger ice cream, jaggery caramel, candied ginger (d,gl)

Dark Chocolate Fondant: Cocoa nib crunch, orange curd ice cream (d,e,so)

Masala Chai Crème Brûlée: Gingerbread crumble, orange and cranberry compote, pistachio praline (d,e,n)

Choice of Ice Cream: Orange curd (d) | Turmeric and stem ginger (d)

2 courses £32.95 | 3 courses £36.95

Add a glass of wine or pint of cobra £7

Sunday: 5.30pm - 9pm, Monday-Wednesday: 5.30pm - 10pm

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, (MO)-Mollusc, (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V)-Vegan, (C)-Celery