



Essence

at The Pantiles

TASTING MENU

Tokri Chaat (d)

Regal street food, straw potato basket, spiced green chickpeas and potato, splash of chutneys, yoghurt foam, Mumbai sev and fresh pomegranate



Karara Kekda (cr,e)

Golden-fried crispy soft shell crab delicately spiced with Kashmiri chilli, apple and corn salad, passion fruit chilli chutney
Chapel Down Brut Reserve, Kent, England



Meen Kudampuli

Pan-seared Kerala-style halibut simmered in a red chilli and spiced gravy, finished with aromatic curry leaves and tangy malabar tamarind
Riesling, Scheifer, Steillage, Mosel, Germany



Exotic Sorbet



Dum Ka Murg (d)

Saffron-infused chicken supreme, slow-cooked on dum with caramelised onion and aromatic spices
Pinot Noir, Wildsong Organic, New Zealand
or

Venison Katchi Mirch Ka Salan (d,n) (£10 Supplement)

Delicately braised venison in a refined Hyderabadi salan of green chilli, roasted sesame, fresh green peppercorns, peanut and coconut, finished with aromatic yoghurt sauce, masala baby potatoes
Primitivo di Manduria 'Talò', Italy



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

Fennel scented lamb chop, jungle 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

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



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PESCATARIAN TASTING MENU

Tokri Chaat (d)

Regal street food, straw potato basket, spiced green chickpeas and potato, splash of chutneys, yoghurt foam, Mumbai sev and fresh pomegranate



Karara Kekda (cr,e)

Golden-fried crispy soft shell crab delicately spiced with Kashmiri chilli, apple and corn salad, passion fruit chilli chutney
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



Seasonal Sorbet



Samudri Khazana (cr,mo)

Pan-seared king prawns, sea bass, hand-dived scallops and green mussels, grilled asparagus, idiappam, moillie sauce and lemon rice
Albariño, 'Genio y Figura', Spain



Meen Kudampuli (gl)

Pan-seared Kerala-style halibut simmered in a red chilli and spiced gravy, finished with curry leaves and tangy malabar tamarind served with garlic naan

Riesling, Scheifer, Steillage, Mosel, Germany



Dessert Platter Chef's Choice (d)

Royal Tokaji, Late Harvest, Hungary

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VEGETARIAN TASTING MENU

Tokri Chaat (d)

Regal street food, straw potato basket, spiced green chickpeas and potato, splash of chutneys, yoghurt foam, Mumbai sev and fresh pomegranate



Textures of Broccoli and Mushrooms (d)

Chargrilled pickle spiced portobello mushrooms 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



Seasonal Sorbet



Benarasi Gobi

Roasted cauliflower, delicately spiced with Benarasi aromatics and roasted whole spices.
Pinot Noir, Wildsong Organic, New Zealand



Shahi Jackfruit Ka Kofta (d,n)

Delicately spiced jackfruit kofta in a velvety aromatic tomato and cashew nut sauce
Primitivo di Manduria 'Talò', Italy



Chocolate & Orange (d,gl)

Dark chocolate delice, cocoa nibs, orange ice cream
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, spiced green chickpeas and potato, splash of chutneys, 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



Seasonal Sorbet



Benarasi Gobi

Roasted cauliflower, delicately spiced with Benarasi aromatics and roasted whole spices

Pinot Noir, Wildsong Organic, New Zealand



Baingan Pepper Fry (mu)

Baby aubergine, crushed peppercorn, mustard seeds and onion masala

Primitivo di Manduria 'Talò', Italy



Sticky Toffee Pudding (gl)

Vegan vanilla ice cream

Royal Tokaji, Late Harvest, Hungary

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