



Essence
at The Pantiles

Number Eight

Four Hands Dinner

Chef Atul Kochhar and Stuart Gillies

Wednesday 21st October 2026

Snacks

Quail Egg & Spinach Tarts (d,e,gl), Crispy Polenta, Walnut Ketchup (d,n,su)
Venison Tartare Croustades (gl,so,mu,f,c)

Pinot Noir, Pinot Meunier | Chapel Down Brut | Kent | England



Tangra Chengri Maachh (cr,so,gl)

Tempura prawns with sweet-sour-spicy chutney
Sauvignon Blanc | Kuraka | Marlborough, New Zealand



Gin Cured Sea Trout (f)

Fennel, grapefruit, chilli, puffed rice
Chardonnay | Macon-Villages Les Preludes | Vigneron des terres
Secretes | Burgundy | France



Khasta Murg (d,gl)

Chicken tikka pie with berry chutney
Pinot Noir | Les Mougettes | IGP Pays d'Oc | Languedoc | France



Lamb Shoulder Shank Nihari (d)

Pulao, khamira naan, ghee-roasted potatoes, lasooni spinach,
achari pumpkin
Grenache, Syrah | Côtes du Rhône Villages Landun Rouge | Luna
Maison Sinnae | Southern Rhône | France



Apple and Walnut Financier (n,gl,e,d)

with bay leaf custard
Sauvignon Blanc, Sémillon | Les Pins Monbazillac | Tirecul La Gravière
Monbazillac | France



Petits Fours

Chef's Choice

£76.95 pp | Optional Wine Pairing £49.95 pp

Atul Kochhar

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, (C)-Celery