



Essence

FESTIVE SIX COURSE TASTING MENU

Tokri Chaat (d)

Regal street food, straw potato basket, spiced green chickpeas and potato, splashed with mint and tamarind chutney, sweet yoghurt, 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 (cr,so,e,gl)

Kolkata inspired batter-fried king prawns, peppers, spring onions, chilli garlic sauce
Riesling, Pikes, Claire Valley, Australia



Seasonal Sorbet



Dum ka Murg (d)

Saffron-infused chicken supreme, slow-cooked on dum with caramelised onion and aromatic spices
Pinot Noir, Les Mougeottes, Pays D'oc, France

or

Halibut Moillie

Pan-seared halibut, grilled asparagus, idiyappam, moillie sauce
Rioja Reserva, Monte Real, Spain

or

Shahi Lamb

Fennel scented lamb chop, tender diced kid goat masala and grilled asparagus
Albariño, 'Genio y Figura', Spain

Main course is served with dal makhni, garlic naan (gl,d,e) and lemon rice



Dessert (d)

Spiced tandoori apple with caramelised fig ice cream
Royal Tokaji, late harvest, Tokaji, Hungary

£56.95 per person | £39.95 wine pairing

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