



WEEKDAY DINNER MENU 2 COURSE £21 | 3 COURSE £24

STARTER

Tandoori Rattan: An assortment of Lime scented King Prawns, Lamb Burra Kebab and Chicken Malai Tikka (£3.50 supplement)
Dill and Yoghurt marinated Wild Salmon, Gooseberry chutney and Mustard Cress
Clay oven smoked Bhatti spiced Lamb, torched Baby Gem, Chilli and Lime dressing
Steam Chicken Momos, Tomato and brown Sesame chutney
Cumin and Ginger Potato cakes, spicy Chickpea, Yoghurt, Mint and Tamarind

ADDITIONAL NIBBLES: (£4)

Punjabi Vegetable Samosas, Mint & Tamarind Chutney
Indian Essence Onion Bhajjiya
Crispy Chilli Squid, Lime and Chilli Dressing
Tandoori Wings, marinated with Rajasthani Red Chillies, Cardamom

MAINS

Mustard Seed and Curry Leaf diced Leg of Lamb, Malabar Paratha
Pan-Seared fish (catch of the day) Lentil, Asafoetida and crushed Potato, Moilee sauce
Smoked Kadhai Chicken Supreme, Tomato-Onion and Fenugreek sauce, Kohlrabi
Steak Two Ways, Angus Fillet Steak, Masala Chips and Beef Pepper Fry (£5 Supplement)
Chargirled Tandoori Vegetables and Paneer, Brown Onion and Cashew nut gravy

All mains are served with Chef's choice of Vegetable and Pulao

BREADS £2.50 EACH

(Naan / Garlic Naan / Tandoori Roti / Malabar Paratha / Peshawari Naan)

DESSERT

Rose Water scented baked Cheesecake, Summer Berries compote
Dark Chocolate Fondant with Orange Curd Ice Cream
Chef's special Plum Crème Brulee

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

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