

TAMARIND LUNCH MENU

2 courses £28pp / 3 courses £33pp

Curly Kale Salad

crunchy salad with toasted almonds, date slivers & kokum dressing

Watermelon & Mixed Fruit Salad

with nuts and tamarind dressing

Rajasthani Churi Chat

Indian street food, with sweet & tangy chutneys

Allahabadi Baked Samosa

homemade pastry filled with vegetables, served with tangy chutney

Crab Xec Xec

backfin crab cake with coconut, curry leaf, chilli & tomato chutney, cucumber salsa

Griddled Scallop (£8pp supplement)

mildly spiced red lentil & curry leaf sauce with a green apple salsa topped with oscietra caviar

Pan-Seared Seabream

light aromatic Keralan sauce, tamarind, raw mango, banana shallots

Bell Pepper Chicken Tikka

light, creamy chicken tikka laced with mixed bell peppers

Calcutta Prawn Curry

tender prawns coated with a creamy sauce of coconut milk, flavoured with Indian mustard "kasundi"

Chargrilled Coconut & Chilli Seabass

chilli glaze, dehydrated black olives & salmon roe

Vegetable Moilee

classic south Indian curry with summer vegetables, turmeric, ginger

Spicy Chargrilled Jumbo Prawn (£8pp supplement)

cooked over open fire with pickled chilli paste

Chargrilled Lamb Chop (£8pp supplement)

spiced marinade & pistachio crust

Served with: Mewadi Dal, Beetroot Raita, Naan or Rice

Additional Sides:

Raj Aloo - £7; Lasooni Palak - £7;

Crispy Sprouting Broccoli - £10; Smoked Aubergine - £8

Mango Kulfi / Brown Butter Caramel Tart /

Choice of Ice Creams or Sorbets / Hot Gulab Jamun with Ice Cream

Menu is offered for entire table only. Minimum order 2 guests, maximum 6 guests. Available Monday to Sunday 12pm – 2.30pm. Tables are offered for 1.5 hours. 15% discretionary will be added to your bill.

All prices include VAT at current rate. Customers with nut allergies / intolerances eating in our restaurants do so entirely at their own risk. Please notify the server about any dietary requirements/allergies before ordering. Menus are subject to change.

16.05.2023