

GROUP MENU A £85

Curly Kale Salad

2021 La Segreta, Il Bianco, Sicily, Italy

Griddled Scottish Scallops

Tandoori Konkan Prawn
Tandoori Malai Artichoke
Chicken Tikka Hasnu

2022 Silver Lining, Chardonnay, Adelaide Hills, South Australia

Lamb Kundan Kaliya
Raj Aloo
Cholar Dal
Beetroot Raita
Jeera Pulao
Naan

2020 Valpolicella, Acinatico Ripasso, Accordini Veneto, Italy

Mango Kulfi

2020 Garonnelles, Sauternes, Bordeaux, France

VEGETARIAN GROUP MENU A £75

Curly Kale Salad

2021 La Segreta, Il Bianco, Sicily, Italy

Crispy Stuffed Padron Chilli Pepper

Tandoori Paneer Tikka
Tandoori Malai Artichoke
Grilled Aubergine

2022 Silver Lining, Chardonnay, Adelaide Hills, South Australia

Mewa Mawa Kofta Curry
Raj Aloo
Cholar Dal
Beetroot Raita
Jeera Pulao
Multigrain Roti

2020 Valpolicella, Acinatico Ripasso, Accordini Veneto, Italy

Mango Kulfi

2020 Garonnelles, Sauternes, Bordeaux, France

Wine pairing available for an additional £52 per person. Non-alcoholic cocktail pairing available for an additional £25 per person. Menu is offered for the entire table. Minimum order of 2 diners. Last orders: Lunch 1.30 pm & dinner 10 pm (9pm on Sundays)

Please speak to server for allergens information. Customers with nut allergies / intolerances eating in our restaurants do so entirely at their own risk. All our dishes can contain traces of nut. There could be accidental cross-contamination from cooking oils, utensils or nut particles.

Menu is offered for the whole table. Minimum order of 2 diners. A 15% service charge will be added to your bill, all of which is distributed to our staff. All prices include VAT at current rate. Please note that menus are subject to change..

GROUP MENU B £95

Rajasthani Churi Chaat

Indian street food, with sweet & tangy chutneys

2022 Tamboerskloof, Viognier, Stellenbosch, South Africa

Bell Pepper Chicken Tikka

light, creamy chicken tikka laced with mixed bell peppers

Coconut & Chilli Seabass

with coconut & fresh chilli glaze, dehydrated black olives & salmon roe salsa

2022 Château du Rouët, Estérelle Rosé, Côtes de Provence, France

Crispy Lobster

tossed in a spicy red chilli jam

Char-grilled Lamb Chop

new season lamb, spiced marinade & pistachio crust

2020 Ata Rangī, Crimson Pinot Noir, Martinborough, New Zealand

Mangalore Prawn Curry

slow-cooked tender prawns in a coconut & red chilli sauce

Cholar Dal

split Bengal gram, raisins, toasted coconut & tempered with cumin

Jeera Pulao

Naan

2020 Teusner, Avatar, Grenache / Mourvèdre / Shiraz, Barossa Valley, South Australia

Makhan Malai

caramelised milk & saffron foam, cashew brittle, raspberries

NV Nyetimber, Cuvee Chérie Demi-Sec, England

Wine pairing available for an additional £79 per person

Non-alcoholic cocktail pairing available for an additional £30 per person

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Please note that menus are subject to change..*

VEGETARIAN GROUP MENU B £95

Rajasthani Churi Chaat

Indian street food, with sweet & tangy chutneys

2022 Tamboerskloof, Viognier, Stellenbosch, South Africa

Nutty Yoghurt & Corn Kebab

with an almond & panko crust

Tandoori Paneer Tikka

*homemade cottage cheese, kashmiri red chilli, yoghurt,
punjabi garam masala marinade*

2022 Château du Rouët, Estérelle Rosé, Côtes de Provence, France

Crispy Stuffed Padron Chilli Pepper

puff rice coated crispy peppers, stuffed with yoghurt & almond powder

Tandoori Malai Artichoke

Marinated with yoghurt, green cardamom & mascarpone cheese

2020 Ata Rangī, Crimson Pinot Noir, Martinborough, New Zealand

Mewa Mawa Kofta Curry

mawa kofta in delicate cashew & yoghurt curry with caramelized figs

Cholar Dal

split Bengal gram, raisins, toasted coconut & tempered with cumin

Jeera Pulao

Naan

2020 Teusner, Avatar, Grenache / Mourvèdre / Shiraz, Barossa Valley, South Australia

Makhan Malai

caramalised milk & saffron foam, cashew brittle, raspberries

NV Nyetimber, Cuvee Chérie Demi-Sec, England

Wine pairing available for an additional £74 per person

Non-alcoholic cocktail pairing available for an additional £30 per person

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*Menu is offered for the whole table. Minimum
order of 2 diners, maximum order of 8 diners.
Service is discretionary but a recommended 15%
will be added to your bill, all of which is distributed
to our staff. All prices include VAT at current rate
Please note that menus are subject to change.*

TAMARIND GROUP MENU C £110

Baked Venison Samosa

*handmade pastry filled with spicy venison
mince & raisins*

Griddled Scottish Scallops

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

2022 Tamboerskloof, Viognier, Stellenbosch, South Africa

Spicy Chargrilled Jumbo Prawn

cooked over an open fire with pickled chilli paste

Herb Marinated Chicken Tikka

fresh coriander, basil, green chilli chicken tikka

2022 Château du Rouët, Estérelle Rosé, Côtes de Provence, France

Crispy Lobster

tossed in a spicy red chilli jam

Char-grilled Lamb Chop

new season lamb, spiced marinade & pistachio crust

2020 Ata Rangī, Crimson Pinot Noir, Martinborough, New Zealand

Grilled Duck Breast Vindaloo

a piquant Goan delicacy flavoured with pickled chillies

Cholar Dal

split bengal gram, raisins, toasted coconut & cumin tempered

Jeera Pulao

Naan

2020 Teusner, Avatar, Grenache / Mourvèdre / Shiraz, Barossa Valley, South Australia

Hill Station Ginger Pudding

dates, salted orange toffee, sesame, whisky mulberry ice cream

NV Nyetimber, Cuvee Chérie Demi-Sec, England

Petit Four

Wine pairing available for an additional £79 per person / *Non-alcoholic cocktail pairing available for an
additional £30 per person*

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TAMARIND VEGETARIAN GROUP MENU C £110

Allahabadi Baked Samosa

homemade pastry filled with vegetables, served with tangy chutneys

Nutty Yoghurt & Corn Kebab

with an almond & panko crust

2022 Tamboerskloof, Viognier, Stellenbosch, South Africa

Crispy Stuffed Padron Chilli Pepper

puff rice coated crispy peppers, stuffed with yoghurt & almond powder

Tandoori Malai Artichoke

marinated with yoghurt, green cardamom & mascarpone cheese

2022 Château du Rouët, Estérelle Rosé, Côtes de Provence, France

Crispy Broccoli

laced with a chilli-garlic glaze

Tandoori Paneer Tikka

homemade cottage cheese, Kashmiri red chilli, yoghurt, punjabi garam masala marinade

2020 Ata Rangī, Crimson Pinot Noir, Martinborough, New Zealand

Mewa Mawa Kofta Curry

*vegetable dumplings, pistachio, cashew
in caramelized onions & tomato sauce*

Cholar Dal

split bengal gram, raisins, toasted coconut & cumin tempered

Jeera Pulao

Multigrain Roti

2020 Teusner, Avatar, Grenache / Mourvèdre / Shiraz, Barossa Valley, South Australia

Makhan Malai

saffron-thickened milk foam, dried rose petals & raspberries

NV Nyetimber, Cuvee Chérie Demi-Sec, England

Petit Four

Wine pairing available for an additional £79 per person / *Non-alcoholic cocktail pairing available for an additional £30 per person*

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