

## GROUP MENU A £85

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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

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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..*

## GOURMET MENU B £95

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### **Rajasthani Churi Chaat**

*Indian street food, with sweet & tangy chutneys*

2022 Tamboerskloof, Viognier, Stellenbosch, South Africa

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### **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

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### **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

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### **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

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### **Makhan Malai**

*caramalised 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*

Last orders: Lunch 1.30 pm & dinner 10 pm (9pm on Sundays)

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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..*

## VEGETARIAN GROUP MENU B £95

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### **Rajasthani Churi Chaat**

*Indian street food, with sweet & tangy chutneys*

2022 Tamboerskloof, Viognier, Stellenbosch, South Africa

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### **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

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### **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

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### **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

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### **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*

Last orders: Lunch 1.30 pm & dinner 10 pm (9pm on Sundays)

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from cooking oils, utensils or nut particles.*

*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

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### **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

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### **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

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### **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

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### **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

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### **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*

Last orders: Lunch 1.30 pm & dinner 10 pm (9pm on Sundays)

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order of 2 diners. A 15% service charge  
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## TAMARIND VEGETARIAN GROUP MENU C £110

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### **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

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### **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

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### **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

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### **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

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### **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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