

WEEKEND
LUNCH MENU £48pp

Crazy Highball

*Crazy Lassi gin, Madeira, rhubarb oleo saccharum,
pomegranate soda*

Distilled by first-generation British Indians, Crazy Gin blends British innovation with vibrant Indian flavours. This smooth and refreshing spirit perfectly complements Tamarind's modern approach to Indian cuisine.

Rajasthani Churi Chaat

Indian street food, with sweet & tangy chutneys

Herb Marinated Chicken Tikka

fresh coriander, basil, green chilli chicken tikka

Coconut & Chilli Seabass

with coconut & fresh red chilli glaze

Malabar Lobster Curry

*slow-cooked tender lobster in an aromatic curry of Kerala,
coconut, tamarind & banana shallots*

Crispy Broccoli

laced with a chilli garlic glaze

Frontier Dal

*green lentils & Bengal gram tempered
with cumin & chilli*

Beetroot Raita

Naan

Jeera Pulao

Choose one:

Brown Butter Caramel Tart /

Saffron & Chilli Brûlée / Salted Caramel Kulfi/

Choice of Ice Creams or Sorbets /

Apricot Eton Mess

375ml house red or white wine £19

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. The menu is offered for the whole table on Saturdays and Sundays between 12pm and 2.30pm. 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 kindly note that menus are subject to change.

19.03.2024

VEGETARIAN WEEKEND

LUNCH MENU £48pp

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pomegranate soda*

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Rajasthani Churi Chaat

Indian street food, with sweet & tangy chutneys

Tandoori Paneer Tikka

homemade cottage cheese & pickle marinade

Tandoori Sweet Potato

slow-cooked with dried pomegranate & chilli flakes

Mewa Mawa Kofta Curry

*vegetable dumplings, pistachio, cashew,
caramelised onions & tomato sauce*

Crispy Broccoli

laced with a chilli garlic glaze

Frontier Dal

*green lentils & Bengal gram tempered
with cumin & chilli*

Beetroot Raita

Multigrain Roti

Jeera Pulao

Choose one:

Salted Caramel Kulfi /

Gulab Jamun with Ice cream /

Choice of Ice Creams or Sorbets /

Apricot Eton Mess

375ml house red or white wine £19

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