TAMARIND LUNCH MENU

2 courses £29pp 3 courses £34pp

Menu is offered for entire table only. Maximum order 6 guests. Available Monday to Friday 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.

STARTERS

Choose one:

Curly Kale Salad

crunchy salad with toasted almonds, date slivers & kokum dressing

Tandoori Sweet Potato

slow-cooked with dried pomegranate & chilli flakes

Rajasthani Churi Chat

Indian street food, with sweet & tangy chutneys

Allahabadi Baked Samosa

homemade pastry filled with vegetables, served with tangy chutney

Coastal Crab Cake

handpicked crab flakes, lime & chilli chutney

Griddled Scallop (£9pp supplement)

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

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MAIN COURSE

Choose one:

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

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

Chargrilled Coconut & Chilli Seabass

chilli glaze, dehydrated black olives & salmon roe

Vegetable Moilee

classic south Indian curry with vegetables, turmeric, ginger

Mewa Mawa Kofta Curry

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

$\textbf{Spicy Chargrilled Jumbo Prawn} \, (\pounds 9 \text{pp supplement})$

cooked over an open fire with pickled chilli paste

Chargrilled Lamb Chop (£9pp supplement)

kokum spiced marinade, pistachio crust

Served with: Mewari Dal Tadka, Beetroot Raita, Naan or Rice

Additional Sides

Raj Aloo - £7

Lasooni Palak - £7

Crispy Sprouting Broccoli - £10

Stir-fried Okra - £10

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DFSSFRTS

Choose one:

Salted Caramel Kulfi

 ${\it orange sauce \& pecan nut brittle}$

Brown Butter Caramel Tart pink peppercorn ice cream

Gulab Jamun & Ice cream

Apricot Eton Mess

dehydrated apricot jam, cardamom & lime Chantilly cream

Selection of Ice Creams and Sorbets of seasonal flavours

Extras

COFFEE

Espresso 4

Americano 4

Cappuccino 4

Latte 4

TFA

Assam 4.5

Darjeeling 4.5

Earl Grey 4.5

Masala Chai 4.5

Jasmine Green 4.5

Rosebud 4.5

Chamomile 4.5

Fresh Mint 4.5

Fresh Ginger 4.5

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