

TAMARIND GOURMET MENU *£95*

Celebrating 30 years

Rajasthani Churi Chaat

Indian street food, with sweet & tangy chutneys

NV Clasic Reserve, Hattingley Valley, England

Malai Chicken Tikka

light, creamy chicken tikka, mace & cardamom

Coconut & Chilli Seabass

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

2023 Château Saint Baillon 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, coconut, red chilli, tamarind

Dal Amritsari

green lentils & bengal gram tempered with cumin & chilli

Jeera Pulao

Naan

2022 Teusner, Avatar, Grenache / Mourvèdre / Shiraz, Barossa Valley, South Australia

Chocolate & Hazelnut Praline Bar

dark & milk chocolate mousse, almond & roasted coriander praline

2022 Passito di Noto Organic, Planeta, Sicily & Sardinia, Italy

Wine pairing available for an additional £82 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)

*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, 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.*

TASTING MENU £85

Curly Kale Salad

2022 La Segreta, Il Bianco, Sicily, Italy

Nutty Yoghurt & Corn Kebab

Tandoori Konkan Prawn

Chicken Kalmi Kebab

2022 Silver Lining, Chardonnay, Adelaide Hills, South Australia

Lamb Nihari

Raj Aloo

Dal Amritsari

Beetroot Raita

Jeera Pulao

Naan

2021 Valpolicella, Acinatico Ripasso, Accordini Veneto, Italy

Basque Cheesecake

2015 Garonnelles, Sauternes, Bordeaux, France

VEGETARIAN TASTING MENU £75

Curly Kale Salad

2022 La Segreta, Il Bianco, Sicily, Italy

Nutty Yoghurt & Corn Kebab

Tandoori Paneer Tikka

Tandoori Malai Artichoke

2022 Silver Lining, Chardonnay, Adelaide Hills, South Australia

Mewa Mawa Kofta Curry

Raj Aloo

Dal Amritsari

Beetroot Raita

Jeera Pulao

Multigrain Roti

2021 Valpolicella, Acinatico Ripasso, Accordini Veneto, Italy

Fresh Fig Tart

2015 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)

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SMALL PLATES

	Small / Regular		Small / Regular
Curly Kale Salad	12	Coastal Crab Cake	18 / 26
<i>crunchy salad with toasted almonds, date slivers & kokum dressing</i>		<i>handpicked crab flakes, lime & chilli chutney</i>	
Mango Avocado Salad	12	Griddled Scottish Scallops	19 / 28
<i>mâché, rocket, frisée, red currant, white balsamic glaze</i>		<i>mildly spiced red lentil & curry leaf sauce, green apple salsa, oscietra caviar</i>	
Rajasthani Churi Chaat	14	Baked Venison Samosa	12
<i>indian street food, with sweet & tangy chutneys</i>		<i>handmade pastry filled with spicy venison mince & raisins</i>	
Allahabadi Baked Samosa	9 / 13	Stuffed Padron Chilli Pepper	12
<i>homemade pastry filled with vegetables, served with tangy chutneys</i>		<i>puff rice-coated crispy peppers, yoghurt & almond</i>	

GRILLS

	Small / Regular		Small / Regular
Coconut & Chilli Seabass	18 / 26	Chicken Reshmi Kebab	12 / 18
<i>with coconut & fresh chilli glaze, dehydrated black olives & salmon roe salsa</i>		<i>flavoured with royal cumin, dry ginger & homemade spices</i>	
Crispy Lobster	36	Malai Chicken Tikka	14 / 20
<i>tossed in a spicy red chilli jam</i>		<i>light, creamy chicken tikka, mace & cardamom</i>	
Tandoori Konkan Prawn	26 / 38	Tandoori Chicken Wings Lollipop	15
<i>wild prawns marinated with a blend of pickled chillies & tamarind</i>		<i>pomegranate juice reduction, cinnamon</i>	
Spicy Chargrilled Jumbo Prawn	28		
<i>cooked over an open fire with pickled chilli paste</i>			
Tandoori Octopus	28		
<i>garlic & black peppercorn marinade, sweetcorn & water chestnut yoghurt</i>			
Lamb Kakori	19		
<i>delicately spiced royal kebab from lucknow</i>			
Chilli Goat Ribs	22		
<i>slow-cooked, glazed with tamarind</i>			
Char-grilled Lamb Chops	28 / 42		
<i>kokum spiced marinade, pistachio crust</i>			
Herb Marinated Chicken Tikka	14 / 20		
<i>fresh coriander, basil, green chilli chicken tikka</i>			
Chicken Kalmi Kebab	12 / 18		
<i>freshly grounded whole spices, burnt kashmiri chilli flakes</i>			

VEGETARIAN

Grilled Aubergine	8 / 12
<i>babycorn & edamame, pickled dressing</i>	
Tandoori Sweet Potato	12
<i>slow-cooked with dried pomegranate & chilli flakes</i>	
Tandoori Paneer Tikka	11 / 16
<i>homemade cottage cheese, Kashmiri red chilli, yoghurt, Punjabi garam masala</i>	
Nutty Yoghurt & Corn Kebab	8 / 12
<i>with an almond & panko crust</i>	
Tandoori Malai Artichoke	8 / 12
<i>marinated with yoghurt, green cardamom & mascarpone cheese</i>	
Caramelised Brussel Sprouts	12
<i>pan-fried with chestnuts, bengal mustard sauce</i>	

CURRY & BIRYANI

Grilled Duck Breast Vindaloo <i>a piquant Goan delicacy flavoured with pickled chillies</i>	34	Hyderabadi Lamb Biryani <i>slow-cooked saffron rice with aromatic lamb morsels</i>	36
Mangalore Prawn Curry <i>slow cooked tender prawns, coconut, red chilli, tamarind</i>	32	Awadhi Chicken Biryani <i>slow-cooked in a sealed pot, fragrant chicken biryani, saffron & himalayan Screw Pine flower</i>	34
Halibut Fish Curry <i>light aromatic curry from Kerala, coconut, banana shallots & tamarind</i>	34	Vegetable Biryani <i>slow-cooked rice, parsnips, peppers, purple potatoes, chantenay carrot</i>	24
Lamb Nihari <i>delicate buttery flavoured welsh lamb osso-bucco, kashmiri chilli, robust spices</i>	35	Mewa Mawa Kofta Curry <i>vegetable dumplings, pistachio, cashew, caramelized onions & tomato sauce</i>	24
Chicken Kundan Kaliya <i>slow cooked royal delicacy, cardamom, cashew, yoghurt, saffron</i>	32	Vegetable Moilee <i>classic south Indian curry with vegetables, turmeric, ginger</i>	22
Goan Green Chicken Curry <i>succulent chicken curry with fresh green herbs, toasted spices & coconut</i>	32	Paneer Khatte Pyaz <i>homemade cottage cheese, pickled onion, tomato & onion sauce</i>	24

VEGETABLES

Dal Amritsari <i>green lentils & bengal gram tempered with cumin & chilli</i>	8 / 16	Raj Aloo <i>tangy potatoes with five pickling spices</i>	8
Stir-fried Cauliflower & Peas <i>cauliflower florets, onion seeds & ginger</i>	10	Lasooni Palak <i>fresh spinach with tomato & garlic</i>	8
Crispy Broccoli <i>laced with a chilli-garlic glaze</i>	10	Kachumber Salad	5
		Beetroot Raita	6

BREADS & RICE

Naan	6	Basmati Rice	5
Multigrain Roti	6	Jeera Pulao	7

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