

TAMARIND GOURMET MENU *£98*

Rajsthani 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

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

Mewari Dal Tadka

trio of lentils, 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 £85 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.*

VEGETARIAN GOURMET MENU

Rajasthani Churi Chaat

Indian street food, with sweet & tangy chutneys

2014 Hattingley Valley, Blanc de Blancs, England

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 Saint Baillon Rosé, Côtes de Provence, France

Grilled Aubergine

babycorn & edamame, pickled dressing

Tandoori Malai Artichoke

Marinated with yoghurt, green cardamom & mascarpone cheese

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

Mewa Mawa Kofta Curry

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

Mewari Dal Tadka

Trio of lentils, tempered with cumin & chilli

Jeera Pulao

Naan

2020 Teusner, The Riebke Shiraz Barossa Valley, South Australia

Blackberry Kulfi

almond & rose brittle

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