GROUP MENU A £85

Curly Kale Salad

Baked Venison Samosa

Tandoori Konkan Prawn Tandoori Malai Artichoke Chicken Kalmi Kebab

> Lamb Nihari Raj Aloo Mewari Dal Tadka Beetroot Raita Jeera Pulao / Naan

Basque Cheesecake

VEGETARIAN GROUP MENU A £75

Curly Kale Salad

Allahabadi Baked Samosa

Tandoori Paneer Tikka Tandoori Malai Artichoke Grilled Aubergine

Banarasi Kofta Curry Raj Aloo Mewari Dal Tadka Beetroot Raita Jeera Pulao / Multigrain Roti

Salted Caramel kulfi

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.

GROUP MENU B £95

Rajasthani Churi Chaat

indian street food, with sweet & tangy chutneys

Malai Chicken Tikka

light, creamy chicken tikka, mace & cardamom

Coconut & Chilli Seabass

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

Crispy Lobster

tossed in a spicy red chilli jam

Char-grilled Lamb Chop

new season lamb, spiced marinade & pistachio crust

Konkan Prawn Curry

slow-cooked tender prawns, coriander seeds. Coconut & tamarind

Mewari Dal Tadka

trio of lentils, tempered with cumin & chilli

Jeera Pulao Naan

Chocolate & Hazelnut Praline Bar

dark & milk chocolate mousse, almond & roasted coriander praline

VEGETARIAN GROUP MENU B £95

Rajasthani Churi Chaat

indian street food, with sweet & tangy chutneys

Tandoori Paneer Tikka

homemade cottage cheese, kashmiri red chilli, yoghurt Punjabi garam masala marinade

Tandoori Artichoke Heart

Yoghurt, green cardamom & mascarpone cheese

Grilled Aubergine

tomato & chilli chutney marinade, dill & cucumber yoghurt

Nutty Yoghurt and Corn kebab

with an almond & panko crust

Banarasi Kofta Curry

vegetable dumplings, dates, cashew, almond and tomato sauce

Mewari Dal Tadka

trio of lentils, tempered with cumin & chilli

Jeera Pulao Naan

Salted Caramel Kulfi

almond brittle

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.

TAMARIND GROUP MENU C £115

Allahabadi Baked Samosa

homemade pastry filled with vegetables, served with tangy chutneys

Griddled Scottish Scallops

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

Spicy Chargrilled Jumbo Prawn

cooked over an open fire with pickled chilli paste

Chicken Kalmi Kebab

freshly grounded whole spices, burnt Kashmiri chilli flakes

Crispy Lobster

tossed in a spicy red chilli jam

Char-grilled Lamb Chop

new season lamb, spiced marinade & pistachio crust

Chicken Kundan Kaliya

slow-cooked royal delicacy, cardamom, cashewnut, yoghurt, saffron

Mewari Dal Tadka

trio of lentils, tempered with cumin & chilli

Jeera Pulao Naan

Warm Chocolate Fondant

cardamom caramel centre

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.. ge.

TAMARIND VEGETARIAN GROUP MENU C £115

Allahabadi Baked Samosa

homemade pastry filled with vegetables, served with tangy chutneys

Nutty Yoghurt & Corn Kebab

with an almond & panko crust

Crispy Broccoli

laced with a chilli-garlic glaze

Tandoori Paneer Tikka

homemade cottage cheese, Kashmiri red chilli, yoghurt, punjabi garam masala marinade

Grilled Aubergine

babycorn & edamame marinated in a pickled dressing

Tandoori Malai Artichoke

marinated with yoghurt, green cardamom & mascarpone cheese

Banarasi Kofta Curry

vegetable dumplings, dates, cashew, almond & tomato sauce

Mewari Dal Tadka

trio of lentils, tempered with cumin & chilli

Jeera Pulao Multigrain Roti

Salted Caramel Kulfi

almond brittle

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

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..