

# TAMARIND GOURMET MENU £98

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## **Rajsthani Churi Chaat**

*Indian street food, with sweet & tangy chutneys*

NV Clasic Reserve, Hattingley Valley, England

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## **Malai Chicken Tikka**

*light, creamy chicken tikka, mace & cardamom*

## **Coconut & Chilli Seabass**

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

2024 Château Saint Baillon Rosé, Côtes de Provence, France

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## **Crispy Lobster**

*tossed in a spicy red chilli jam*

## **Char-grilled Lamb Chop**

*new season lamb, spiced marinade & pistachio crust*

2023 Ata Rangī, Crimson Pinot Noir, Martinborough, New Zealand

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## **Konkan Prawn Curry**

*slow cooked tender prawns, coriander seeds,  
coconut & tamarind*

## **Mewari Dal Tadka**

*trio of lentils, tempered with cumin & chilli*

## **Jeera Pulao**

### **Naan**

2023 Teusner, Avatar, Grenache / Mourvèdre / Shiraz, Barossa Valley, South Australia

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## **Chocolate & Hazelnut Praline Bar**

*dark & milk chocolate mousse, almond & roasted coriander praline*

2024 Passito di Noto Organic, Planeta, Sicily & Sardinia, Italy

Wine pairing available for an additional £88 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.  
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

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Curly Kale Salad

2023 La Segreta, Il Bianco, Sicily, Italy

Nutty Yoghurt & Corn Kebab

Tandoori Konkan Prawn

Chicken Kalmi Kebab

2018 Tamboerskloof, Viognier, Stellenbosch, South Africa

Lamb Nihari

Raj Aloo

Mewari Dal Tadka

Beetroot Raita

Jeera Pulao

Naan

2021 Valpolicella, Acinatico Ripasso, Accordini Veneto, Italy

Basque Cheesecake

2022 Garonnelles, Sauternes, Bordeaux, France

## VEGETARIAN TASTING MENU £78

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Curly Kale Salad

2023 La Segreta, Il Bianco, Sicily, Italy

Nutty Yoghurt & Corn Kebab

Tandoori Paneer Tikka

Tandoori Artichoke Heart

2018 Tamboerskloof, Viognier, Stellenbosch, South Africa

Banarasi Kofta Curry

Raj Aloo

Mewari Dal Tadka

Beetroot Raita

Jeera Pulao

Multigrain Roti

2021 Valpolicella, Acinatico Ripasso, Accordini Veneto, Italy

Salted Caramel Kulfi

2022 Garonnelles, Sauternes, Bordeaux, France

*Wine pairing available for an additional £55 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
<b>Curly Kale Salad</b> <i>crunchy salad with toasted almonds, date slivers &amp; kokum dressing</i>	14	<b>Nutty Yoghurt &amp; Corn Kebab</b> <i>almond, panko crust</i>	9 / 13
<b>Allahabadi Baked Samosa</b> <i>homemade pastry filled with vegetables, served with tangy chutneys</i>	10 / 15	<b>Coastal Crab Cake</b> <i>handpicked crab flakes, lime &amp; chilli chutney</i>	19 / 28
<b>Rajasthani Churi Chaat</b> <i>indian street food, with sweet &amp; tangy chutneys</i>	17	<b>Griddled Scottish Scallops</b> <i>mildly spiced red lentil &amp; curry leaf sauce, green apple salsa, oscietra caviar</i>	20 / 30
		<b>Baked Venison Samosa</b> <i>handmade pastry filled with spicy venison mince &amp; raisins</i>	15

## GRILLS

	Small / Regular		Small / Regular
<b>Coconut &amp; Chilli Seabass</b> <i>coconut &amp; fresh chilli glaze, dehydrated black olives &amp; salmon roe salsa</i>	18 / 27	<b>Zaffrani Chicken Reshmi Kebab</b> <i>chicken seekh, royal cumin, dry ginger, homemade spices &amp; saffron</i>	12 / 18
<b>Crispy Lobster</b> <i>tossed in a spicy red chilli jam</i>	39	<b>Chicken Kalmi Kebab</b> <i>freshly grounded whole spices, burnt kashmiri chilli flakes</i>	12 / 18
<b>Tandoori Konkan Prawn</b> <i>wild prawns, blend of pickled chillies &amp; tamarind</i>	26 / 39	<b>Tandoori Chicken Wings Lollipop</b> <i>pomegranate juice reduction, cinnamon</i>	16
<b>Spicy Chargrilled Jumbo Prawn</b> <i>cooked over an open fire, pickled chilli</i>	29		
<b>Tandoori Octopus</b> <i>garlic &amp; black peppercorn, sweetcorn &amp; water chestnut yoghurt</i>	28		
<b>Lamb Kakori</b> <i>delicately spiced royal kebab from lucknow</i>	21		
<b>Char-grilled Lamb Chops</b> <i>slow cooked over applewood charcoal spiced marinade, pistachio crust</i>	32 / 48		
<b>Malai Chicken Tikka</b> <i>light, creamy chicken tikka, mace &amp; cardamom</i>	14 / 21		

## VEGETARIAN

<b>Grilled Aubergine</b> <i>tomato &amp; chilli chutney marinade, dill &amp; cucumber yoghurt</i>	10 / 14
<b>Tandoori Sweet Potato</b> <i>slow-cooked with dried pomegranate &amp; chilli flakes</i>	12
<b>Tandoori Paneer Tikka</b> <i>homemade cottage cheese, kashmiri red chilli, yoghurt, punjabi garam masala</i>	12 / 18
<b>Tandoori Artichoke Heart</b> <i>yoghurt, green cardamom, mascarpone cheese</i>	10 / 14

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## CURRY & BIRYANI

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<b>Grilled Duck Breast Vindaloo</b> <i>a piquant goan delicacy flavoured with pickled chillies</i>	34	<b>Goan Green Chicken Curry</b> <i>Succulent chicken curry with fresh green herbs, toasted spices &amp; coconut</i>	32
<b>Konkan Prawn Curry</b> <i>slow cooked tender prawns, coriander seeds, coconut &amp; tamarind</i>	33	<b>Hyderabadi Lamb Biryani</b> <i>slow-cooked saffron rice with aromatic lamb morsels</i>	37
<b>Malabar Fish Curry</b> <i>atlantic cod, kashmiri red chilli, tamarind &amp; coconut</i>	34	<b>Awadhi Chicken Biryani</b> <i>slow-cooked in a sealed pot, fragrant chicken biryani, saffron &amp; himalayan screw pine flower</i>	34
<b>Lamb Nihari</b> <i>welsh lamb osso-bucco, kashmiri chilli, robust spices</i>	36	<b>Banarasi Kofta Curry</b> <i>vegetable dumplings, dates, cashew, almond &amp; tomato sauce</i>	24
<b>Chicken Kundan Kaliya</b> <i>slow cooked royal delicacy, cardamom, cashew, yoghurt, saffron</i>	32	<b>Methi Malai Paneer</b> <i>cottage cheese, fresh fenugreek, punjabi spices</i>	24

## VEGETABLES

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<b>Mewari Dal Tadka</b> <i>trio of lentils, tempered with cumin &amp; chilli</i>	9 / 16	<b>Raj Aloo</b> <i>tangy potatoes with five pickling spices</i>	9
<b>Stir-fried Okra</b> <i>crispy Bengal gram, onion seeds &amp; raw mango</i>	10	<b>Lasooni Palak</b> <i>fresh spinach with tomato &amp; garlic</i>	9
<b>Crispy Broccoli</b> <i>laced with a chilli-garlic glaze</i>	10	<b>Kachumber Salad</b>	5
		<b>Beetroot Raita</b>	6

## BREADS & RICE

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<b>Naan</b>	6	<b>Basmati Rice</b>	6
<b>Multigrain Roti</b>	6	<b>Jeera Pulao</b>	7

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