

# TAMARIND GOURMET MENU *£98*

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## **Rajasthani Churi Chaat**

*Indian street food, sweet & tangy chutneys*

NV Classic 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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## **Mangalore Prawn Curry**

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

## **Mewari Dal Tadka**

*trio of lentils, cumin & chilli tempering*

## **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, 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*

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Curly Kale Salad

2023 La Segreta, Il Bianco, Sicily, Italy

Nutty Yoghurt & Corn Kebab

Tandoori Konkan Prawn

Chicken Kalmi Kebab

2024 Talmard , Mâcon-Montbellet , Chardonnay Burgundy, France

Awadhi Lamb Korma

Raj Aloo

Mewari Dal Tadka

Beetroot Raita

Jeera Pulao

Naan

2021 Valpolicella, Acinatico Ripasso, Accordini Veneto, Italy

Rhubarb 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

2024 Talmard , Mâcon-Montbellet , Chardonnay Burgundy, France

Banarasi Kofta Curry

Raj Aloo

Mewari Dal Tadka

Beetroot Raita

Jeera Pulao

Multigrain Roti

2021 Valpolicella, Acinatico Ripasso, Accordini Veneto, Italy

Raspberry 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, toasted almonds, date slivers &amp; kokum dressing</i>	15	<b>Nutty Yogurt &amp; Corn Kebab</b> <i>almond, panko crust</i>	10 / 15
<b>Mango Avocado Salad</b> <i>mâché, rocket, frisée, red currant, white balsamic glaze</i>	15	<b>Allahabadi Baked Samosa</b> <i>vegetable filled homemade pastry &amp; tangy chutney</i>	10 / 15
<b>Tamarind Watermelon Salad</b> <i>tamarind glazed marinated seasonal fruits, olives &amp; feta</i>	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, 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

## 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>	38	<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, pickled chillies &amp; tamarind blend marinade</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>VEGETARIAN</b>	
<b>Tandoori Octopus</b> <i>garlic &amp; black peppercorn, sweetcorn &amp; water chestnut yoghurt</i>	28	<b>Grilled Asparagus</b> <i>english seasonal asparagus, lime &amp; chilli chutney</i>	15
<b>Lamb Kakori</b> <i>delicately spiced royal kebab from lucknow</i>	22	<b>Tandoori Sweet Potato</b> <i>slow-cooked, dried pomegranate &amp; chilli flakes</i>	12
<b>Chilli Goat Ribs</b> <i>slow-cooked on charcoal grill, kokum glazed</i>	32	<b>Grilled Aubergine</b> <i>tomato &amp; chilli chutney marinade, dill &amp; cucumber yoghurt</i>	10 / 14
<b>Char-grilled Lamb Chops</b> <i>slow cooked over applewood charcoal, spiced marinade, pistachio crust</i>	38 / 56	<b>Tandoori Paneer Tikka</b> <i>homemade cottage cheese, kashmiri red chilli, yoghurt, punjabi garam masala</i>	12 / 18
<b>Malai Chicken Tikka</b> <i>light, creamy chicken tikka, mace &amp; cardamom</i>	14 / 21	<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, pickled chillies</i>	34	<b>Goan Green Chicken Curry</b> <i>succulent chicken curry, fresh green herbs, toasted spices &amp; coconut</i>	32
<b>Mangalore 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, aromatic lamb morsels</i>	37
<b>Malabar Monkfish Curry</b> <i>kashmiri red chilli, tamarind, coconut, curry leaves &amp; mustard</i>	34	<b>Awadhi Chicken Biryani</b> <i>slow-cooked in a sealed pot, saffron &amp; aromatic himalayan screw pine flower</i>	34
<b>Chicken Kundan Kaliya</b> <i>slow cooked corn-fed chicken breast cardamom, cashew, yoghurt, saffron</i>	32	<b>Banarasi Kofta Curry</b> <i>vegetable dumplings, dates, cashew, almond &amp; tomato sauce</i>	24
<b>Awadhi Lamb Korma</b> <i>welsh lamb osso-bucco, yoghurt, aromatic spices &amp; saffron</i>	36	<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, cumin &amp; chilli tempering</i>	9 / 16	<b>Raj Aloo</b> <i>tangy potatoes, five pickling spices</i>	9
<b>Cauliflower &amp; Green Peas</b> <i>stir-fried &amp; tossed, onion seeds &amp; tomato</i>	10	<b>Lasooni Palak</b> <i>fresh spinach, tomato &amp; garlic</i>	9
<b>Crispy Broccoli</b> <i>laced in 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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