

TAMARIND GOURMET MENU £98

Rajsthani Churi Chaat

Indian street food, with sweet & tangy chutneys

NV Classic 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*

2024 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

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

Mangalore 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

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*

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*

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.

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SMALL PLATES

	Small / Regular		Small / Regular
Curly Kale Salad <i>crunchy salad with toasted almonds, date slivers & kokum dressing</i>	15	Nutty Yogurt & Corn Kebab <i>almond, panko crust</i>	10 / 15
Mango Avacado Salad <i>mâché, rocket, frisée, red currant, white balsamic glaze</i>	15	Allahabadi Baked Samosa <i>homemade pastry filled with vegetables, served with tangy chutneys</i>	10 / 15
Tamarind Watermelon Salad <i>tamarind glazed marinated seasonal fruits, olives & feta</i>	15	Coastal Crab Cake <i>handpicked crab flakes, lime & chilli chutney</i>	19 / 28
Rajasthani Churi Chaat <i>indian street food, with sweet & tangy chutneys</i>	17	Griddled Scottish Scallops <i>mildly spiced red lentil & curry leaf sauce, green apple salsa, oscietra caviar</i>	20 / 30

GRILLS

	Small / Regular		Small / Regular
Coconut & Chilli Seabass <i>chicken seekh, royal cumin, dry ginger, homemade spices & saffron</i>	18 / 27	Zaffrani Chicken Reshmi Kebab <i>chicken seekh, royal cumin, dry ginger, homemade spices & saffron</i>	12 / 18
Crispy Lobster <i>tossed in a spicy red chilli jam</i>	39	Chicken Kalmi Kebab <i>freshly grounded whole spices, burnt kashmiri chilli flakes</i>	12 / 18
Tandoori Konkan Prawn <i>wild prawns, blend of pickled chillies & tamarind</i>	26 / 39	Tandoori Chicken Wings Lollipop <i>pomegranate juice reduction, cinnamon</i>	16
Spicy Chargrilled Jumbo Prawn <i>cooked over an open fire, pickled chilli</i>	29	VEGETARIAN	
Tandoori Octopus <i>garlic & black peppercorn, sweetcorn & water chestnut yoghurt</i>	28	Grilled Asparagus <i>english seasonal asparagus, lime & chilli chutney</i>	15
Lamb Kakori <i>delicately spiced royal kebab from lucknow</i>	22	Tandoori Sweet Potato <i>slow-cooked with dried pomegranate & chilli flakes</i>	12
Chilli Goat Ribs <i>slow-cooked on charcoal grill kokum glazed</i>	32	Grilled Aubergine <i>tomato & chilli chutney marinade, dill & cucumber yoghurt</i>	10 / 14
Char-grilled Lamb Chops <i>slow cooked over applewood charcoal spiced marinade, pistachio crust</i>	36 / 54	Tandoori Paneer Tikka <i>homemade cottage cheese, kashmiri red chilli, yoghurt, punjabi garam masala</i>	12 / 18
Malai Chicken Tikka <i>light, creamy chicken tikka, mace & cardamom</i>	14 / 21	Tandoori Artichoke Heart <i>yoghurt, green cardamom, mascarpone cheese</i>	10 / 14

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CURRY & BIRYANI

Grilled Duck Breast Vindaloo <i>a piquant goan delicacy, pickled chillies</i>	34	Goan Green Chicken Curry <i>succulent chicken curry with fresh green herbs, toasted spices & coconut</i>	32
Mangalore Prawn Curry <i>slow cooked tender prawns, coriander seeds, coconut & tamarind</i>	33	Hyderabadi Lamb Biryani <i>slow-cooked saffron rice, aromatic lamb morsels</i>	37
Malabar Monkfish Curry <i>kashmiri red chilli, tamarind, coconut, curry leaves & mustard</i>	34	Awadhi Chicken Biryani <i>slow-cooked in a sealed pot, saffron & aromatic himalayan screw pine flower</i>	34
Chicken Kundan Kaliya <i>slow cooked corn-fed chicken breast cardamom, cashew, yoghurt, saffron</i>	32	Banarasi Kofta Curry <i>vegetable dumplings, dates, cashew, almond & tomato sauce</i>	24
Awadhi Lamb Korma <i>welsh lamb osso-bucco, yoghurt, aromatic spices & saffron</i>	36	Methi Malai Paneer <i>cottage cheese, fresh fenugreek, punjabi spices</i>	24

VEGETABLES

Mewari Dal Tadka <i>trio of lentils, tempered with cumin & chilli</i>	9 / 16	Raj Aloo <i>tangy potatoes with five pickling spices</i>	9
Cauliflower & Green Peas <i>stir-fried, tossed with onion seeds & tomato</i>	10	Lasooni Palak <i>fresh spinach with tomato & garlic</i>	9
Crispy Broccoli <i>laced with a chilli-garlic glaze</i>	10	Kachumber Salad	5
		Beetroot Raita	6

BREADS & RICE

Naan	6	Basmati Rice	6
Multigrain Roti	6	Jeera Pulao	7

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