

TAMARIND GRILL GOURMET MENU *£92*

Allahabadi Baked Samosa

homemade pastry filled with vegetables, yoghurt, 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*

2024 Château Saint Baillon Rosé, Côtes de Provence, France

Crispy Lobster

tossed in a spicy red chilli jam

2023 Aromatico, Gewürztraminer, Riesling, Sauvignon Blanc Adelaide Hills, South Australia

Spicy Char-grilled Jumbo Prawn

cooked over an open fire, pickled chilli

Char-grilled Lamb Chop

new season welsh lamb, spiced marinade & pistachio crust

Mewari Dal Tadka

trio of lentils, tempered with cumin & chilli

Lasooni Palak

fresh spinach with tomato & garlic

Jeera Pulao

Naan

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

Chocolate & Hazelnut Praline Bar

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

Flavours of Gelato & Sorbet

gelato - honey & ginger, vanilla, dark chocolate, pistachio; sorbet - alphonso mango, raspberry

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

Wine pairing available for an additional £79 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.*

TAMARIND TASTING MENU £72

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

Malabar Prawn Curry

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 £72

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 £49 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
Curly Kale Salad	15	Nutty Yoghurt & Corn Kebab	10 / 15
<i>crunchy salad with toasted almonds, date slivers & kokum dressing</i>		<i>almond, panko crust</i>	
Mango Avacado Salad	15	Coastal Crab Cake	19 / 28
<i>mâché, rocket, frisée, red currant, white balsamic glaze</i>		<i>handpicked devon crab, lime & chilli chutney</i>	
Tamarind Watermelon Salad	15	Griddled Scottish Scallops	20 / 30
<i>tamarind glazed marinated seasonal fruits, olives & feta</i>		<i>mildly spiced red lentil & curry leaf sauce, green apple salsa, oscietra caviar</i>	
Rajasthani Churi Chaat	15	Allahabadi Baked Samosa	10 / 15
<i>indian street food, with sweet & tangy chutneys</i>		<i>homemade pastry filled with vegetables, served with tangy chutneys</i>	

GRILLS

	Small / Regular		Small / Regular
Coconut & Chilli Seabass	18 / 26	Zaffrani Chicken Reshmi Kebab	12 / 18
<i>coconut & fresh chilli glaze, dehydrated black olives & salmon roe salsa</i>		<i>chicken seekh, royal cumin, dry ginger, homemade spices & saffron</i>	
Crispy Lobster	36	Chicken Kalmi Kebab	12 / 18
<i>tossed in a spicy red chilli jam</i>		<i>freshly grounded whole spices, burnt kashmiri chilli flakes</i>	
Tandoori Konkan Prawn	25 / 36	Tandoori Chicken Wings Lollipop	16
<i>wild prawns, blend of pickled chillies & tamarind</i>		<i>pomegranate juice reduction, cinnamon</i>	
Spicy Char-grilled Jumbo Prawn	29		
<i>cooked over an open fire, pickled chilli</i>			
Tandoori Octopus	28		
<i>garlic & black peppercorn, sweetcorn & water chestnut yoghurt</i>			
Lamb Kakori	22		
<i>delicately spiced royal kebab from lucknow</i>			
Chilli Goat Ribs	32		
<i>slow-cooked on charcoal grill kokum glazed</i>			
Char-grilled Lamb Chops	32 / 48		
<i>slow cooked over applewood charcoal spiced marinade, pistachio crust</i>			
Malai Chicken Tikka	14 / 21		
<i>light, creamy chicken tikka, mace & cardamom</i>			

VEGETARIAN

Grilled Asparagus	15
<i>english seasonal asparagus, chilli & lime chutney</i>	
Grilled Aubergine	10 / 14
<i>tomato & chilli chutney marinade, dill & cucumber yoghurt</i>	
Tandoori Paneer Tikka	12/ 18
<i>homemade cottage cheese, kashmiri red chilli, yoghurt, punjabi garam masala</i>	
Tandoori Artichoke Heart	10/ 14
<i>yoghurt, green cardamom, mascarpone cheese</i>	

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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