

TAMARIND GOURMET MENU £98

Allahabadi Baked Samosa

*homemade pastry, potatoes, corn,
yoghurt, tangy chutneys*

NV Clasic Reserve, Hattingley Valley, England

Malai Chicken Tikka

chicken breast, silken marinade, mace, green cardamom

Coconut & Chilli Seabass

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

2024 Château Saint Baillon Rosé, Côtes de Provence, France

Crispy Lobster

crispy caribbean lobster, jaggery & chilli glaze

Char-grilled Lamb Chop

welsh lamb, spiced marinade, pistachio crust, applewood charcoal

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

Mangalore Prawn Curry

coastal 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

Chocolate & Hazelnut Praline Bar

valrhona guanaja & jivara 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.
15% discretionary will be added to your bill. 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.

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

Please speak to the 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 nuts. There could be accidental cross-contamination from cooking oils, utensils or nut particles.

SMALL PLATES

	Small / Regular		Small / Regular
Curly Kale Salad <i>toasted almonds, date slivers, kokum dressing</i>	15	Nutty Yogurt & Corn Kebab <i>almond, panko crust</i>	10 / 15
Mango Avocado Salad <i>mâché, rocket, frisée, red currant, white balsamic glaze</i>	15	Allahabadi Baked Samosa <i>homemade pastry, potatoes, corn, yoghurt, tangy chutney</i>	9 / 13
Tamarind Watermelon Salad <i>tamarind glazed seasonal fruits, olives, feta</i>	15	Coastal Crab Cake <i>handpicked devon crab, lime & chilli chutney</i>	19 / 28
Rajasthani Churi Chaat <i>indian street food, 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>coconut & fresh chilli glaze, dehydrated black olives, salmon roe</i>	18 / 27	Zaffrani Chicken Reshmi Kebab <i>chicken seekh, royal cumin, dry ginger, homemade spices, saffron</i>	12 / 18
Crispy Lobster <i>crispy caribbean lobster, jaggery & chilli glaze</i>	38	Chicken Kalmi Kebab <i>freshly grounded whole spices, burnt kashmiri chilli flakes</i>	12 / 18
Tandoori Konkan Prawn <i>coastal prawns, pickled chillies & tamarind</i>	26 / 39	Tandoori Chicken Wings Lollipop <i>pomegranate juice reduction, cinnamon</i>	16
Spicy Chargrilled Jumbo Prawn <i>wild tiger prawns, pickled chilli</i>	29		
Tandoori Octopus <i>garlic & black peppercorn, sweetcorn, water chestnut yoghurt</i>	28		
Lamb Kakori <i>charcoal-smoked gourmet minced lamb, charoli, royal awadhi spices</i>	22		
Chilli Goat Ribs <i>kokum-glazed english goat, smoked chilli</i>	32		
Char-grilled Lamb Chops <i>welsh lamb, spiced marinade, pistachio crust, applewood charcoal</i>	38 / 56		
Malai Chicken Tikka <i>chicken breast, silken marinade, mace, green cardamom</i>	14 / 21		

VEGETARIAN

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

Please speak to the 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 nuts. There could be accidental cross-contamination from cooking oils, utensils or nut particles.

CURRY & BIRYANI

Grilled Duck Breast Vindaloo <i>sous-vide devon creedy carver free range duck breast, pickled chillies, goan spices</i>	34	Goan Green Chicken Curry <i>slow-cooked chicken, fresh green herbs, toasted spices, coconut</i>	32
Mangalore Prawn Curry <i>slow cooked coastal tender prawns, coriander seeds, coconut, tamarind</i>	33	Hyderabadi Lamb Biryani <i>slow-cooked lamb, aged basmati rice, saffron, aromatic spices</i>	37
Malabar Monkfish Curry <i>kashmiri red chilli, tamarind, coconut, curry leaves, mustard</i>	34	Awadhi Chicken Biryani <i>dum-cooked chicken, saffron, himalayan screwpine 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>homemade cottage cheese, fresh fenugreek, punjabi spices</i>	24

VEGETABLES

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

BREADS & RICE

Naan	6	Basmati Rice	6
Multigrain Roti	6	Jeera Pulao	7

Please speak to the 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 nuts. There could be accidental cross-contamination from cooking oils, utensils or nut particles.