

TAMARIND GOURMET MENU £98

Rajasthani Churi Chaat

indian street food, sweet & 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*

2025 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

2024 Ata Rangi, Crimson Pinot Noir, Martinborough, New Zealand

Alleppey Prawn Curry

slow cooked tender prawns, roasted coriander seeds, coconut, tamarind

Mewari Dal Tadka

trio of lentils, cumin & chilli tempering

Green Pea & Cumin 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

2025 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

2024 La Segreta, Il Bianco, Sicily, Italy

Nutty Yoghurt & Corn Kebab

Tandoori Konkan Prawn

Chicken Kalmi Kebab

2024 Talmard , Mâcon-Montbellet , Chardonnay Burgundy, France

Lamb Nihari

Raj Aloo

Mewari Dal Tadka

Beetroot Raita

Green Pea & Cumin Pulao

Naan

2021 Valpolicella, Acinatico Ripasso, Accordini Veneto, Italy

Rhubarb Cheesecake

2023 Garonnelles, Sauternes, Bordeaux, France

VEGETARIAN TASTING MENU £78

Curly Kale Salad

2024 La Segreta, Il Bianco, Sicily, Italy

Nutty Yoghurt & Corn Kebab

Tandoori Paneer Tikka

Tandoori Artichoke Heart

2024 Talmard , Mâcon-Montbellet , Chardonnay Burgundy, France

Old Delhi Kofta Curry

Raj Aloo

Mewari Dal Tadka

Beetroot Raita

Green Pea & Cumin Pulao

Multigrain Roti

2021 Valpolicella, Acinatico Ripasso, Accordini Veneto, Italy

Raspberry Kulfi

2023 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

Curly Kale Salad 15
*toasted almonds, date slivers,
kokum dressing*

Tamarind Watermelon Salad 15
*tamarind glazed seasonal
fruits, olives, feta*

Allahabadi Baked Samosa 9/13
*homemade pastry, potatoes,
corn, yoghurt, tangy chutney*

Rajasthani Churi Chaat 17
*indian street food,
sweet & tangy chutneys*

Small / Regular

Nutty Yogurt & Corn Kebab 10 / 15
almond, panko crust

Baked Venison Samosa 15
*handmade pastry filled with
spicy venison mince & raisins*

Coastal Crab Cake 19/28
*handpicked devon crab,
lime & chilli chutney*

Griddled Scottish Scallops 20/ 30
*mildly spiced red lentil, curry leaf sauce,
green apple salsa, oscietra caviar*

GRILLS

Small / Regular

Coconut & Chilli Seabass 18 / 27
*coconut & fresh chilli glaze,
dehydrated black olives, salmon roe*

Crispy Lobster 38
*crispy caribbean lobster,
jaggery & chilli glaze*

Tandoori Konkani Prawn 26 / 39
*coastal prawns, pickled chillies
& tamarind*

Spicy Chargrilled Jumbo Prawn 29
wild tiger prawns, pickled chilli

Tandoori Octopus 28
*garlic & black peppercorn, sweetcorn,
water chestnut yoghurt*

Lamb Kakori 22
*charcoal-smoked gourmet minced
lamb, charoli, royal awadhi spices*

Char-grilled Lamb Chops 38 / 56
*welsh lamb, spiced marinade, pistachio
crust, applewood charcoal*

Malai Chicken Tikka 14 / 21
*chicken breast, silken marinade, mace,
green cardamom*

Tandoori Chicken Wings Lollipop 16
pomegranate juice reduction, cinnamon

Small / Regular

Zaffrani Chicken Reshmi Kebab 12 / 18
*chicken seekh, royal cumin, dry ginger,
homemade spices, saffron*

Chicken Kalmi Kebab 12 / 18
*freshly ground whole spices,
burnt kashmiri chilli flakes*

VEGETARIAN

Roasted Sweet Potato 12
*slow cooked, lemon butter,
chilli flakes, homemade chaat masala*

Grilled Aubergine 10 / 14
*tomato & chilli chutney marinade,
dill & cucumber yoghurt*

Tandoori Paneer Tikka 12 / 18
*homemade cottage cheese, yoghurt
kashmiri red chilli, punjabi garam masala*

Tandoori Artichoke Heart 10 / 14
*yoghurt, green cardamom,
mascarpone cheese*

Grilled Brussel Sprouts 12
*seasonal english brussel,
served with lime & chilli chutney*

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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
Alleppey Prawn Curry <i>slow cooked tender prawns, roasted coriander seeds, coconut, tamarind</i>	33	Hyderabadi Lamb Biryani <i>slow-cooked lamb, aged basmati rice, saffron, aromatic spices</i>	37
Coastal Halibut Fish Curry <i>atlantic halibut, kashmiri red chilli, tamarind, coconut</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	Old Delhi Kofta Curry <i>vegetable & cottage cheese dumplings, kashmiri chilli, cashew & tomato sauce</i>	24
Lamb Nihari <i>welsh lamb boneless & osso-bucco, kashmiri chilli, robust spices</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
Stir-Fried Okra <i>indian okra, onion seeds, raw mango</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	Green Pea & Cumin Pulao	7

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