TAMARIND GOURMET MENU *£98*

Rajasthani Churi Chaat
indian street food, sweet & tangy chutneys

NV Clasic Reserve, Hattingley Valley, England

Fresh Turmeric 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

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Alleppey Prawn Curry
slow cooked tender prawns, roasted coriander seeds, coconut, tamarind

Dal Amritsari
green lentils & bengal gram, cumin & chilli tempering

Jeera Pulao
Naan

2023 Teusner, Avatar, Grenache / Mourvèdre / Shiraz, Barossa Valley, South Australia

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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.

08.11.2026

VEGETARIAN GOURMET MENU *£88*

Rajasthani Churi Chaat
indian street food, sweet & tangy chutneys

NV Clasic Reserve, Hattingley Valley, England

Nutty Yoghurt & Corn Kebab
almond, panko crust

Tandoori Paneer Tikka
homemade cottage cheese, yoghurt, kashmiri red chilli, punjabi garam masala

2025 Château Saint Baillon Rosé, Côtes de Provence, France

Grilled Aubergine
tomato & chilli chutney marinade, dill & cucumber yoghurt

Tandoori Artichoke Heart
yoghurt, green cardamom, mascarpone cheese

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

Old Delhi Kofta Curry
vegetable & cottage cheese dumplings, kashmiri chilli, cashew & tomato sauce

Dal Amritsari
green lentils & bengal gram, cumin & chilli tempering

Jeera Pulao
Naan

2023 Teusner, Avatar, Grenache / Mourvèdre / Shiraz, Barossa Valley, South Australia

Salted Caramel Kulfi
almond brittle

2025 Passito di Noto Organic, Planeta, Sicily & Sardinia, Italy

Wine pairing available for an additional £85 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)

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 speak to server for allergens information.
Customers with 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.

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