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, fresh turmeric marinade, mace, 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
greem 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, 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 nuts. 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.

03.10.2026

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
Dal Amritsari
Beetroot Raita
Jeera 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
Dal Amritsari
Beetroot Raita
Jeera 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

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SMALL PLATES

Small / Regular

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

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 Konkan 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

Fresh Turmeric Chicken Tikka 14 / 21
chicken breast, fresh turmeric marinade, mace, 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 grounded 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 34
sous-vide devon creedy carver free range duck breast, pickled chillies, goan spices

Alleppey Prawn Curry 33
slow cooked tender prawns, roasted coriander seeds, coconut, tamarind

Coastal Halibut Fish Curry 34
atlantic halibut, kashmiri red chilli, tamarind, coconut

Chicken Kundan Kaliya 32
slow cooked corn-fed chicken breast cardamom, cashew, yoghurt, saffron

Lamb Nihari 36
welsh lamb boneless & osso-bucco, kashmiri chilli, robust spices

Goan Green Chicken Curry 32
slow-cooked chicken, fresh green herbs, toasted spices, coconut

Hyderabadi Lamb Biryani 37
slow-cooked lamb, aged basmati rice, saffron, aromatic spices

Awadhi Chicken Biryani 34
dum-cooked chicken, saffron, himalayan screwpine flower

Old Delhi Kofta Curry 24
vegetable & cottage cheese dumplings, kashmiri chilli, cashew & tomato sauce

Methi Malai Paneer 24
homemade cottage cheese, fresh fenugreek, punjabi spices

VEGETABLES

Dal Amritsari 9 / 16
green lentils & bengal gram, cumin & chilli tempering

Stir-Fried Okra 10
indian okra, onion seeds, raw mango

Crispy Broccoli 10
chilli-garlic glaze, sesame

Raj Aloo 9
tangy potatoes, five pickling spices

Lasooni Palak 9
fresh spinach, tomato, garlic

Kachumber Salad 5

Beetroot Raita 6

BREADS & RICE

Naan 6
Multigrain Roti 6

Basmati Rice 6
Jeera Pulao 7

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