



MONDAY - WEDNESDAY SET MENU

Available 4pm - Close

£25 per person for 2 courses | £30 per person for 3 courses

STARTERS

TRIO OF TAMASHA HUMMUS Vegan / also available as GF

Blitzed chick peas blended with garlic and lemon, flavoured with avocado and roasted chilli. Served with warm bread.

SMOKY GARLIC MUSHROOMS V / also available as GF

Pan-fried creamy wild mushrooms with black and smoked garlic. Served on a bed of wilted spinach over grilled sourdough toast.

DYNAMITE CAULIFLOWER V

Crispy cauliflower florets coated in our explosive and spicy batter, then lightly tossed in our homemade Tamasha spiced mayo.

CHICKEN LOLLIPOPS

Chicken drumsticks slow-cooked to perfection then glazed in our honey bbq sauce. Served on top of our homemade mash.

DYNAMITE CHICKEN

Chicken fillets coated in our explosive and spicy batter, fried until golden crispy, then tossed in our homemade Tamasha spiced mayo.

GARLIC & CHILLI SQUID

Tender squid pieces lightly fried and tossed in our secret Tamasha spice blend. Served with garlic and coriander infused aioli.

MAINS

BUTTER CHICKEN KATSU Sauce contains nuts

A delicious combination of succulent panko fried chicken breast and our heart-warming creamy Indian butter makhani sauce. Served over Jasmine rice, a unique twist from India and Japan.

TAMASHA THAI CURRY GF

A fragrant and creamy Thai green curry with your choice of either vegetables, chicken or prawns. Served with Jasmine rice.

CHICKEN TIKKA SKEWERS Sauce contains nuts / GF

Succulent chicken tikka marinated overnight in Indian spices, grilled and served with roasted Bombay potatoes, coriander mint chutney, Asian salad and our butter makhani sauce on the side.

PAN-FRIED SEA BASS Sauce contains nuts / GF

Fresh sea bass fillets pan-fried to perfection. Served on top of our Indian spiced mash, asparagus and tenderstem broccoli with our butter makhani sauce on the side.

GRILLED LAMB CHOPS GF

Tamasha lamb chops glazed with chilli and fresh coriander. Served with Asian salad and our roasted Bombay potatoes.

TAMASHA AUBERGINES Vegan / GF

Roasted aubergine stuffed with Tamasha chick pea dahl. Served with a spiced tomato sauce and Asian salad.

DESSERTS

CHOCOLATE 'MI-CUIT' FONDANT GF

From the French for 'half-cooked' this decadent chocolate dessert is baked to perfection to retain a molten chocolate centre.

SALTED CARAMEL BROWNIE

Our deep, rich and decadent triple chocolate brownie with a salted caramel glaze. Served with vanilla ice cream.

LEMON CHEESECAKE Vegan

A thick layer of soft, rich lemon cheesecake on a sweet vegan biscuit base, topped with vegan lemon creme and swirled with a white glaze.

TAMASHA Express

MONDAY - WEDNESDAY DRINKS

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CLASSIC COCKTAILS

Two of the same cocktails for £14

WHISKEY SOUR

Bourbon, fresh lemon, egg white, aromatic bitters and sugar.

CLASSIC MOJITO

Caribbean rum, fresh mint, fresh lime, sugar.

MARGARITA

Tequila, orange liqueur, fresh lime juice, with a sea salt rim.

MAI TAI

Four Caribbean rum mix, orange liqueur, southwest asian almond syrup, fresh lime.

LYCHEE MARTINI

Russian vodka, extra-dry vermouth, lychee, fresh lemon, sugar.

PORNSTAR MARTINI

Vanilla vodka, passion fruit liqueur, fresh passion fruit, fresh lime and vanilla sugar, served with a shot of prosecco.

PIÑA COLADA

Caribbean rum, coconut rum, agricole rhum, coconut cream, pineapple juice.

HOUSE WINE

All bottled wine for just £20

THE OLD GUM TREE CHARDONNAY (Australia)

Lifted peach and cream with lemon blossom, a soft juicy palate and crisp cleansing finish.

CRESCENDO PINOT GRIGIO (Italy)

A clean, fresh and fruity wine with lots of citrus and ripe pear flowers.

UNDER THE SYCAMORE SHIRAZ (Australia)

Silky smooth with lashings of blackcurrant, bramble and white pepper.

FIVE RAVENS PINOT NOIR (Romania)

A classic bright Pinot Noir with red fruit flavours and spicy notes.

BEL CANTO PINOT GRIGIO ROSÈ (Italy)

Soft pink in colour with a purplish hue. A balanced wine with fresh and pleasant notes of cherry, red fruit and slightly ripe forest fruit.

COBRA INDIAN BEER

GRAB A COLD BEER FOR £5 EACH

Brewed to an authentic Indian recipe with a modern twist for a smooth taste.