

SET MENU

STARTER

Soup Of the Day (V)

Artisan Breads

Croquettes of Yorkshire Blue Cheese

Caramelised Walnuts | Mustard dressing | Chicory Jam

Ham Hock Cake

Celeriac Remoulade | Mixed Salad

Prawn and Crab

Fennel Coriander | Mango Salad

MAIN

Slow Cooked Pork Belly

Chorizo Cassolette | Celeriac gratin | Apple & Leek Puree

South Coast Stone Bass Fillet

Potato Rosti | Sauce Vierge | Tomato Salsa

Civet Of Duck Leg

Fondant Potato | Ribbons Of Root Vegetables | Peas | Red Wine Sauce

Butternut Squash Gnocchi (V)

Toasted Nuts | Sage | Rosemary Ash Goats' Cheese | Beetroot

STARTER

Hara Murg Tikka

Chicken Breast | Ginger | Garlic | Mint | Coriander

Mutton Seekh Kebab

Lamb Mince | Ginger | Garlic | Tandoor Smoke Flavour

Tuna Fish Cake

Tuna Fish | Potatoes | Egg | Breadcrumbs | Indian Flavour

Chili Paneer

Cottage Cheese | Garlic | Chilli | Chinese Flavour

MAIN

Methi Murg

Chicken Breast | Fenugreek | Tomato & Onion Sauce

Palak Mutton

Lamb Cubes | Onion | Spinach | Indian Spices

Machhi Curry

Cod | Mustard Seed | Curry Leaf | Cuman | Indian Flavors

Paneer Makhnwala

Cottage Cheese | Tomato | Cream | Cashew Nut | Rich Flavour

All Indian Main Courses are served with Pilau Rice

SIDE

Rocket & Parmesan Salad, Balsamic Glaze	£4.50
House Salad	£4.50
Sautéed Green Vegetables	£4.50
Hand-Cut Chips, Rosemary Salt	£4.50
Skinny Fries	£4.50
Sweet Potato Fries	£4.50

APPETISER | SIDE

Plain Naan	£2.50
Garlic Naan	£2.50
Paratha	£2.50
Poppadums	£2.50
Raita	£2.50
Saag Aloo	£4.50

DESSERT

White Chocolate Cheesecake

Dark Chocolate Mousse | Honeycomb | Maple and Walnut Ice Cream

Lemon And Lime Tart

Meringues | Lemon Curd | Vanilla Ice cream

Fresh Fruit Platter

Fruit Sorbet

Three British Artisan Cheeses (+£3.75 supplement)

Chutney | Artisan Biscuits | Celery
Barkham Blue | Spenwood | Tunworth

Please note that all our dishes are freshly prepared on the premises and may take up to 20 minutes per course to prepare. When dining with a Dinner Package, you are entitled to 2 or 3 Courses (excluding sides and supplements) from the Set Menu/Indian Set Menu. If wishing to dine via A La Carte/Bar Menu, you may receive additional charges.

DESSERT

Gajar Ka Halwa

Carrots | Milk | Butter

Gulab Jamun

Vanilla Ice-Cream | Milk | Flour | Sugar

Suji Halwa

Semolina | Milk | Butter

Saffron Kheer

Rice Pudding | Milk | Saffron

Kulfi

Mango | Pistachio | Almond | Milk | Sugar | Nuts

2 courses, £28.00 | 3 courses, £33.00

All items may contain nut traces.
Ask your server for additional allergen information.
(V) Suitable for Vegetarians.

DRINKS

SPARKLING

			125ml	175ml	250ml	Bottle
2	Piper-Heidsieck Brut NV	Champagne, France	14.95			65.00
5	Perrier-Jouët Blason Rosé NV	Champagne, France	-	-	-	70.00
10	Codorníu Brut Rosado Cava	Catalonia, Spain	-	-	-	31.00
12	Il Baco de Seta Prosecco	Veneto, Italy	7.50	-	-	38.00

WHITE WINE

15	San Floriano Pinot Grigio	Veneto Italy	5.00	7.00	9.00	25.00
20	Vidal Riesling	Marlborough, New Zealand	5.50	7.00	9.50	27.00
26	Los Romeros Sauvignon Blanc	Central Valley, Chile	5.00	7.00	9.00	26.00
30	Mill Cellars Chardonnay	South East, Australia	5.00	7.00	9.00	26.00
31	Bush Vines Chenin Blanc	Stellenbosch, South Africa	5.00	7.00	9.00	26.00
29	Les Collinettes Sancerre	Loire Valley, France	Crisp aromas of Gooseberries and powerful Fruit flavours			42.00
33	Twin Oaks Chardonnay	California, USA	A combination of Citrus, hints of Mangoes with Peaches			32.00

RED WINE

45	Luis Felipe Reserva Merlot	Colchagua Valley, Chile	5.00	7.00	9.00	26.00
46	Don Jacobo Crianza Rioja	Bodegas Corral, Spain	6.50	8.50	12.00	36.00
47	1870 Teno Block Merlot	Curicó Valley, Chile	5.15	7.00	9.50	27.00
48	Los Romeros Malbec	Central Valley, Chile	5.00	7.00	9.00	26.00
61	Mill Cellars Shiraz	South East, Australia	5.00	7.00	9.00	26.00
65	The Manor Cabernet Sauvignon	Paarl, South Africa	5.00	7.00	9.50	27.00
57	Old Vine Zinfandel	California, USA	Spicy with Black Pepper, Plum & Berry Fruit Aromas			36.00

ROSÉ WINE

72	Los Romeros Merlot Rosé	Central Valley, Chile	5.00	7.00	9.00	26.00
73	Belvino Pinot Grigio Rosé	Campania, Italy	5.00	7.00	9.00	26.00
74	Vendage White Zinfandel	Vendage, California	-	-	-	26.00

DRAUGHT

	Half	Pint
Magners Original, 2.3%	2.60	5.00
Becks Vier, 4%	2.60	5.00
Stella Artois, 4.8%	2.70	5.20
Franziskaner	3.10	6.00
Rebellion Lager, 4.4%	3.10	6.00
Rebellion IPA 3.7%	3.10	6.00

BOTTLES

Peroni Nastro Azzurro, 5.1%	4.40
Budweiser, 4.2%	4.40
Heineken, 5%	4.50
Vedett Extra Blond Lager, 5.2%	4.50
Brooklyn Lager, 5.2%w	4.70
Sierra Nevada Pale Ale, 5.6%	5.10
Duvel Belgian Golden Ale, 8.5%	5.10
Corona Extra, 4.5%	4.40
London Pride, 4.7%	5.20
Honey Dew Organic Golden Ale, 5%	5.20
Daura Damm Gluten Free Beer, 5.4%	4.50
Cobra Beer, 4.8% 330ml, 4.30 660ml,	6.90
Becks Blue, 0.05%	3.80
Rekorderlig Strawberry & Lime Pear, 4%	5.65
Rekorderlig Apple Wild Berries, 4%	5.65

COCKTAILS

Aperol Spritz	9.00
Aperol, Prosecco, Soda	
Espresso Martini	9.00
Vodka, Coffee Liqueur, Espresso, Sugar Syrup	
Sloe Negroni	9.00
Gin, Sloe Gin, Campari, Red Vermouth	
White Russian	9.00
Vodka, Coffee Liqueur, Cream	
Frozen Raspberry Margarita	9.50
Tequila, Triple Sec, Raspberry Purée, Fresh Lime	
Café Caramel	9.00
Disaronno, Coffee Liqueur, Caramel Syrup, Cream	
Dark & Stormy	9.00
Spiced Rum, Angostura Bitters, Fresh Lime, Ginger Beer	
Old Fashioned	9.00
Bourbon, Angostura Bitters, Brown Sugar	
Cosmopolitan	9.00
Vodka, Triple Sec, Fresh Lime, Cranberry Juice	
Mojito	9.00
White Rum, Fresh Mint, Fresh Lime, Brown Sugar, Soda	
Cognac French 75	9.50
Cognac, Fresh Lemon, Sugar Syrup, Sparkling Wine	

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Please ask your server for our full selection of wine, beers, sprits and soft drinks. All prices are in GBP.