

RESTAURANT MENU

Olives * (ve), £5 Artisan Bread & Oil • ☐ (v), £4

STARTER

Caramelised Onion Velouté • ☐ (v)

Black Olive Tapenade | Roasted Garlic Crouton

Chicken & Leek Terrine •

Pear Purée | Apricot | Bacon Jam | Toasted Sourdough

Cider Braised Pork Cheek *

Granny Smith Gel | Garden Pea | Radish | Crackling

Red Cabbage Cured Salmon •

Horseradish Panna Cotta | Lemon | Dill | Biscotti

Goat's Cheese Bon-Bon (v)

Beetroot Texture | Walnut | Honey Dressing

MAIN

Duo of Pork •

Pork Belly | Pork Shoulder Croquette | Apple Purée | Kale | Leeks | Parsley Cream Sauce

Roast Partridge *

Celeriac Dauphinoise | Mange Tout | Tenderstem Broccoli | Wild Mushroom Sauce

Pan-Fried Seabass *

Tomato Risotto | Broad Beans | Spinach | Citrus Emulsion

Spinach & Ricotta Ravioli (v)

Sage Butter | Fried Rocket | Parmesan Foam

Butternut Squash & Pine Nut Pithivier ☐ (v)

Honey Glazed Root Vegetables | Truffle & Parsley Sauce

8oz Sirloin Steak • (+£5 supplement)

Garlic & Herb-Stuffed Mushroom | Confit Cherry Vine Tomato | Triple Cooked Chips

SAUCE

Peppercorn Sauce *, £3

Blue Cheese | Mustard Cream *, £3

Beef Gravy *, £3

Garlic Butter * (v), £3

SIDES

French Fries • (ve), £5

Mashed Potato * (v), £5

House Salad * ☐ (v), £5

Jalapeño Mac & Cheese, £6

Sweet Potato Fries • (ve), £7

Mixed Vegetables * ☐ (v), £5

Rocket, Parmesan & Balsamic *, £5

Tomato & Mozzarella * (v), £7

DESSERT

Dark Chocolate & Orange Mousse

Ribbon Sponge | Mandarin Sorbet

Pistachio & Raspberry Entremet

Raspberry Texture | Lime Crème Fraîche Ice Cream

Roasted Pecan Pie (v)

Butterscotch Sauce | Banoffee Ice Cream

Poached Pear & Blackberry Tart (v)

Spiced Oat Crumble | Saffron Crème Anglaise

Three British Artisan Cheeses (v) • (+£5 supplement)

Chutney | Quince Jelly | Pressed Celery | Grapes | Artisan Biscuits | Ask for today's selection

Two Courses, £34.00 | Three Courses, £42.00

* – Gluten Free | (v) – Vegetarian | (ve) – Vegan | • – Gluten Free optional | ☐ – Vegan optional

Menu price is per person. All dishes freshly prepared, allow 20 minutes per course at busy times.

We cannot guarantee the total absence of allergens. A 10% service charge will be added to your bill.

Two course includes a Main and Starter or Dessert. Three course includes a Starter, a Main and a Dessert.



DRINKS



INDIAN MENU

Cobra Premium Beer (ve) 660ml, £8.50

Mango Lassi 250ml, £8

Papadums & Indian Pickle (ve), £4

STARTER

Reshmi Murgh Kebab * 🍗🍗

Minced Chicken | Garlic & Ginger | Green Chilli | Mint Chutney | Yoghurt

Lahori Lamb Kebab * 🍗🍗

Minced Lamb | Mint | Coriander Seeds | Chilli | Ginger

Malai Tiger Jingha * 🍗

Tiger Prawn | Ginger | Garlic | Cream Cheese | Carom Seeds

Gobi Manchurian (v) 🍗🍗

Cauliflower | Soya Sauce | Sweet Chilli | Garlic | Scallion

Hara Bhara Kebab 🍗 (v) *

Spinach | Potato | Peas | Garam Masala | Cumin | Coriander | Mint Yoghurt

MAIN

Served with choice of Rice - Basmati (ve) | Pilau (v) | Jeera (ve) | Pea (ve) | Mushroom (ve) | Brown (ve)

Pahadi Murgh Masala * 🍗🍗

Chicken | Ginger | Garlic | Mint | Coriander | Yoghurt

Lasooni Gosht * 🍗🍗🍗

Diced Lamb | Coriander | Garlic Tadka | Green Chilli | Onion Tomato Sauce

Malvani Fish Curry * 🍗🍗

Tilapia | Mustard Seeds | Ginger | Coconut Milk | Tamarind

Paneer Methi Mutter (v) * 🍗

Indian Cottage Cheese | Fenugreek | Peas | Garlic | Tomato

Dal Makhani (v) * 🍗

Black Urid Dal | Garlic | Tomato | Ghee | Coriander | Fresh Cream

BREADS

Plain Naan 🍗 (v), £4.5

Garlic Naan 🍗 (v), £4.5

Chilli Naan 🍗 (v), £4.5

Cheese Naan (v), £5.5

Paratha (v), £4

SIDES

Ghobi Pakora 🍗 (v), £6

Aloo Palak (v), £6

Aloo Chole * (v), £6

Onion Bhaji * 🍗 (v), £6

Chana Masala * (v), £6

Papri Chaat 🍗 (v), £9

Raita (v) *, £4 | Mint Yoghurt * (v), £3

Mango Chutney * (v), £3

Vegetable Samosas 🍗 (v), £6

Bombay Aloo (ve), £6

Dhaba Egg Curry * (v), £7

Paneer Bhurji (v), £8

DESSERT

Jasmine Rice Pudding (v)

Pineapple & Mango Salsa

Pistachio

Gajar Halwa (v)

Crème Fraiche Ice Cream

Pistachio

Gulab Jamun (v)

Vanilla Ice Cream

Pistachio

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All Indian dishes Halal. All Indian dishes may contain traces of gluten.

🍗 Mild | 🍗🍗 Medium | 🍗🍗🍗 Hot

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