

RESTAURANT SET MENU

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

STARTER

Butternut Squash & Coconut Soup • ☐ (v)

Lime Crème Fraîche | Toasted Sourdough

Red Mullet *

Fennel | Grapefruit | Radish | Olive Tapenade

Chicken Liver Parfait •

Spiced Apricot Chutney | Micro Herbs | Brioche

Braised Pork Cheeks *

Granny Smith | Compressed Celery | Grapes | Radish

Oxford Blue Cheese & Pear Tart (v)

Rocket Salad | Toasted Pecan | Aged Balsamic

MAIN

Lamb Rump *

Olive Mashed Potato | Smoked Aubergine Caviar | Feta | Edamame | Basil Sauce

Corn-Fed Chicken Breast •

Black Pudding Bon-Bon | Cauliflower Purée | Crispy Corn | Baby Carrot | Thyme Jus

Prosciutto-Wrapped Cod Fillet *

Baby Potato & Garden Pea Cake | Courgette Cream | Dill

Miso Glazed Aubergine Steak * ☐ (v)

Sweet Potato Purée | Wild Mushroom | Pak Choi | Roast Garlic & Butter Beans Sauce

Spinach & Ricotta Tortellini (v)

Toasted Pine Nut | Basil Pesto | Cream Sauce | Parmesan | Rocket

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

Bacon Mac & Cheese, £7

Sweet Potato Fries • (ve), £7

Mixed Vegetables * ☐ (v), £5

Fine Beans & Parmesan *, £6

Tomato & Mozzarella * (v), £6

DESSERT

Burnt White Chocolate & Strawberry Mousse

Tuile | Rhubarb Sorbet

Salted Caramel Cheesecake

Hazelnut Praline | Banoffee Ice Cream

Dark Chocolate & Peanut Marquise •

Raspberry | Muscovado Ice Cream

Blueberry & White Peach Delice

Chocolate Soil | Mirabelle Plum Sorbet

Three British Artisan Cheeses (v) • (+£7.50 supplement)

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

Two Courses, £37.00 | Three Courses, £45.00

* – 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 SET MENU

Cobra Premium Beer (ve) 660ml, £8.90

Mango Lassi 250ml, £9

Papadums & Indian Pickle (ve), £4.5



DRINKS

STARTER

Pahadi Murgh Tikka * 🍗🍗

Chicken | Cream Cheese | Coriander | Spinach | Garlic | Mint Chutney | Yoghurt



Lamb Galouti Kebab * 🍗🍗

Minced Lamb | Mint | Ginger | Garlic | Coriander Seeds | Tamarind Sauce

Fish Amritsari * 🐟🐟

Gram Flour Coated Tilapia | Ginger | Garlic | Coriander Seeds | Lemon | Coconut Moilee Sauce

Chilli Paneer (v) 🍗🍗

Indian Cottage Cheese | Peppers | Soy Sauce | Sweet Chilli | Garlic | Scallion

Dahi Ke Kebab □ (v) * 🍗

Grated Paneer | Chickpea Flour | Hanged Yoghurt | Cumin | Coriander | Mint Chutney

MAIN

Choice of Rice - Basmati (ve) | Pilau (v) | Jeera (ve) | Pea (ve) | Mushroom (ve) | Brown (ve)

Goan Murgh Xacuti * 🍗🍗

Chicken | Coconut | Ginger | Garlic | Red Chilli | Coriander | Tomato

Lazeez Gosht * 🍗🍗🍗

Boneless Lamb | Coriander | Cream | Ginger | Garlic | Onion Tomato Sauce

Tandoori Mahi Mahi Fillet * 🐟🐟

Mustard Potatoes | Mussels | Curry Leaves | Ginger | Malabar Curry Sauce

Paneer Pasanda (v) * 🍗

Indian Cottage Cheese | Cashew Paste | Cream | Garlic | Tomato

Dal Makhani (v) * □ 🍗

Ghee | Black Urid | Chana Dal | Garlic | Tomato | Coriander | Onion Sauce

BREADS

Butter 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

Pista Rice Kheer (v)

Cardamom

Pistachio

Gajar Halwa (v)

Crème Fraiche Ice Cream

Pistachio

Gulab Jamun (v)

Vanilla Ice Cream

Pistachio

Two Courses, £37.00 | Three Courses, £45.00

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

🍗 Mild | 🍗🍗 Medium | 🍗🍗🍗 Hot

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