

RESTAURANT SET MENU

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

STARTER

Chilled Gazpacho Soup • ☐ (v)

Tempura Vegetable | Garlic Croutons | Artisan Bread Roll

Salmon Mosaic •

Horseradish Mousse | Beetroot | Dill Tuile | Chia Bread

Smoked Chicken & Asparagus Terrine •

Sweet Pea Purée | Radish | Micro Herbs | Basil Oil | Brioche

Shredded Duck Salad *

Rainbow Slaw | Cherry Tomato | Orange Segment | Radish | Pomegranate Dressing

Honey & Black Pepper Compressed Watermelon (v) *

Whipped Feta Cheese | Cucumber Pearls | Citrus Oil | Lemon Balm

MAIN

Herb-Crusted Pork Tenderloin Medallions *

Pommes Purée | Baby Gem | Wild Mushroom | Sauce Poivrade

Corn-Fed Chicken Breast *

Fondant Potato | Carrot Purée | Purple Sprouting Broccoli | Thyme Jus

Red Snapper *

Ratte Potatoes | Lemon Gel | Hispi Cabbage | Anchovy & Capers Tapenade

Miso Glazed Grilled Aubergine * ☐ (v)

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

Asparagus & Broad Beans Risotto * ☐ (v)

Soft Poached Egg | Parsley | Sea Salt Roasted Walnut | 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

Lemon & Basil Parfait • (v)

Pink Grapefruit Gel | Blueberry Compôte | Sable Biscuits

Raspberry Crème Brûlée • (v)

Vanilla Butter Biscuits

Dark Chocolate & Peanut Marquise •

Raspberry | Muscovado Ice Cream

Baked Passion Fruit Tart (v)

Blackberry Gel | Blood Orange 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 | Salted 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)

Murgh Rezala * 🍗🍗

Chicken | Cashew Paste | Ginger | Garlic | Red Chilli | Coriander | Tomato | Rice

Gosht Banjara * 🍗🍗🍗

Boneless Lamb | Kashmiri Mirch | Coriander | Ginger | Garlic | Onion & Tomato Sauce | Rice

Chingri Malali Curry * 🍗🍗

Prawns | Curry Leaves | Ginger | Coconut | Masala Curry Sauce | Rice

Paneer Pasanda (v) * 🍗

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

Dal Makhani (v) * 🍗

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

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

Samosa Chaat (v), £9

DESSERT

Lemon Posset • (v)

Mango & Pineapple Salsa

Almond Biscuit

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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