

RESTAURANT SET MENU

Garlic Marinated Olives * (ve), £5

Artisan Bread & Oil • ☐ (v), £4

STARTER

Sweet Potato & Ginger Velouté • ☐ (v)

Hazelnut Granola | Truffle Oil

Black Treacle Cured Salmon •

Grapefruit | Charred Scallion | Saffron Aioli | Poppy Seed Shortbread

Chicken Liver & Orange Pâte •

Blood Orange | Fig Jam | Brioche | Micro Salad Leaves

Wild Mushroom Arancini (v)

Truffle & Mushroom Ketchup | Parsley Purée | Parmesan Tuile

Goat's Cheese Mille Feuille (v)

Puff Pastry | Beetroot | Red Chard | Walnut | Pickled Shallot

MAIN

Corn-Fed Chicken Breast *

Thyme Fondant Potato | Sundried Tomato & Sage Stuffing | Fine Beans | Sauce Chasseur

Herb-Crusted Lamb Rump •

Pommes Pavé | Pea Purée | Cavolo Nero | Mint Jus

Cod Fillet •

Lemon & Herb Potato Gnocchi | Spinach | Seaweed Butter Sauce

Leek & Brie Strudel (v)

Potato Parmentier | Tenderstem Broccoli | Tomato & Basil Ragout

Radicchio & Walnut Risotto * ☐ (v)

Soft Poached Egg | Parmesan | Fried Rocket

8oz Sirloin Steak * (+£5 supplement)

Confit Flat Mushroom | Grilled Cherry Vine Tomatoes | Watercress | Triple Cooked Chips

SAUCE

Peppercorn *, £3

Beef Gravy *, £3 | Blue Cheese *, £3

Mushroom Cream *, £3

Garlic Butter * (v), £3

SIDE

French Fries • (ve), £5

Sweet Potato Fries • (ve), £7

House Salad * ☐ (v), £5

Mashed Potato * (v), £5

Mixed Vegetables * ☐ (v), £5

Fine Beans, Garlic & Parmesan * (v), £7

Pear, Stilton, Cress & Walnut * (v), £8

Bacon Mac & Cheese, £7

Heritage Tomato & Mozzarella * (v), £6

DESSERT

Black Forest Gateau (v)

Cherry Compote | Chocolate Shavings

Pear & Walnut Crumble Tart (v)

Salted Caramel Sauce | Dulce de Leche Ice Cream

Dark Chocolate Crèmeux

Meringue Shards | Raspberry Sorbet

Vanilla Bean Crème Brûlée • (v)

Pistachio & Almond Biscotti

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

STARTER

Achari Murgh Tikka * 🌶️🌶️

Indian Pickle Marinated Chicken | Mint Chutney | Yoghurt

Lamb Seekh Kebab * 🌶️🌶️

Minced Lamb | Ginger | Garlic | Green Chilli | Tamarind Sauce

Shami Fish Cutlets * 🌶️

Salmon | Curry Leaves | Garlic | Mustard | Green Chilli | Moilee Dressing

Chilli Paneer (v) 🌶️🌶️

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

Bombay Stuffed Mushroom (v) * 🌶️

Mozzarella | Chickpeas | Sev | Potato | Tamarind Sauce | Mint Yoghurt | Pomegranate

MAIN

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

Murgh Methiwala * 🌶️🌶️

Cashew Paste | Chicken | Ginger | Garlic | Fenugreek | Coriander | Cream

Muradabadi Boti Masala * 🌶️🌶️🌶️

Boneless Lamb | Lal Mirch | Coriander | Ginger | Garlic | Onion & Tomato Sauce

Malai Chingri Curry * 🌶️🌶️

Prawns | Mustard Seeds | Curry Leaves | Ginger | Coconut | Masala Curry Sauce

Paneer Pasanda (v) * 🌶️

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

Kaddu Ki Sabzi (ve) * 🌶️🌶️

Butternut Squash | Onion Seeds | Green Chilli | Garlic | Tomato | Coriander

BREAD

Butter Naan ☐ (v), £4.5

Garlic Naan ☐ (v), £4.5

Chilli Naan ☐ (v), £4.5

Cheese Naan (v), £5.5

Paratha (v), £4

SIDE

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

Coconut & Pistachio Burfi (v)

Mango Sorbet

Pistachio

Gulab Jamun (v)

Vanilla Ice Cream

Pistachio

Gajar Halwa (v)

Crème Fraîche 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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VEGAN MENU

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Artisan Bread & Oil ●, £4

STARTER

Sweet Potato & Ginger Velouté ●

Hazelnut Granola | Truffle Oil

Superfood Salad *

Red & White Quinoa | Sweet Potato | Spinach | Roast Chickpeas
Dried Cranberry | Almond | Avocado | Coconut & Ginger Dressing

Vegetable Samosas

Tamarind Sauce

Hara Bhara Kebab * 🍴

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

MAIN

Potato Gnocchi

Roast Mediterranean Vegetables | Tomato Sauce | Roquette

Radicchio & Walnut Risotto *

Fried Rocket

Bean & Beetroot Burger ●

Hummus | Baby Gem | Tomato | French Fries

Kaddu Ki Sabzi * 🍴🍴

Butternut Squash | Onion Seeds | Green Chilli | Garlic | Tomato | Coriander

Vegetable Jalfrezi * 🍴🍴

Pepper | Spicy Tomato & Onion Sauce | Basmati Rice

SIDE

French Fries ●, £5

Mixed Vegetables *, £5

Sweet Potato Fries ●, £7

Papri Chaat, £9

House Salad *, £5

Hand Cut Chips ●, £5

Onion Bhaji *, £6

Ghobi Pakora, £6

Papadums *, £4.50

DESSERT

Fresh Fruit Platter *

Raspberry Sauce | Blackberry Sorbet

Dark Chocolate & Orange Tart *

Blood Orange Sorbet

Frangipane Tart

Raspberry Sorbet

Three Scoops of Sorbet

Please ask your server for today's choice

Two courses, £37.00 | Three courses, £45.00

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