

RESTAURANT SET MENU

Garlic Marinated Olives * (ve), £5

Artisan Bread & Oil • ☐ (v), £4

STARTER

Poached Leek & Watercress Soup • ☐ (v)

Mint Oil | Artisan Bread Roll | Whipped Butter

Haddock & Crayfish Cake

Avocado Salad | Lemon Gel | Radish | Gribiche Sauce

Smoked Ham Hock Terrine •

Apple Gel | Celery | Walnut | Grapes | Wholegrain Mustard Emulsion | Sourdough

Asparagus Mosaic • (v)

Pea Purée | Miso Hollandaise | Pea Shoot | Tuile

Goat's Cheese Mille Feuille (v)

Puff Pastry | Beetroot | Red Chard | Walnut | Micro Herbs



MAIN

Peppered Pork Tenderloin *

Truffle Mashed Potato | Tenderstem Broccoli | Chantenay Carrot | Apple Jus

Duck Breast *

Rosemary Fondant Potato | Carrot Purée | Chicory | Port & Blackberry Jus

Sea Bass Fillet *

Smoked Mussels | Dill Parmentier Potato | Fennel | Samphire | Lemon Beurre Blanc

Pistachio Crusted Cauliflower • (v)

Soya Bean Fricassee | Charred Spring Onion | Gremolata | Parsley Oil

Pea & Broad Bean Risotto * ☐ (v)

Confit Egg Yolk Aioli | Walnut Pesto | Parmesan | 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

Red Cabbage Coleslaw * (v), £5

DESSERT

Peach Melba & Raspberry Eton Mess * (v)

Meringue Shards | Basil | Vanilla Bean Ice Cream

Spiced Rum Pecan Pie (v)

Salted Caramel | Cornish Clotted Cream

Dark Chocolate Fondant (v)

Pistachio Ice Cream | Please allow 15 minutes

Orange & Lemon Crème Brûlée • (v)

Fresh Berries | Shortbread

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.

INDIAN SET MENU

Cobra Premium Beer (ve) 660ml, £9.35

Mango Lassi 250ml, £9 | Salted Lassi 250ml, £9

Papadums & Indian Pickle (ve), £4.5



DRINKS



STARTER

Murgh Badami Tikka * 🍗

Almond Paste | Chicken Breast | Cream Cheese | Ginger | Garlic | Saffron Aioli

Lamb Seekh Kebab * 🍗🍗

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

Tandoori Prawn Shashlik * 🍗🍗

King Prawn Skewer | Garlic | Lime | Peppers | Roasted Red Pepper Sauce

Chilli Paneer (v) 🍗🍗

Paneer | Peppers | Soy Sauce | Sweet Chilli | Garlic | Scallion

Shakarkandi Tikki * (v) 🍗

Sweet Potato | Coriander | Green Chilli | Garlic | Pomegranate | Pudina Chutney

MAIN

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

Murgh Pepper Fry * 🍗🍗🍗

Chicken | Ginger | Garlic | Mixed Peppercorn | Coriander | Onion Sauce

Rara Gosht * 🍗🍗🍗

Boneless & Minced Lamb | Coriander | Ginger | Garlic | Tomato & Onion Sauce

Fish Kofta Curry * 🍗🍗

Tilapia | Mustard Seeds | Spinach | Tamarind | Coconut | Masala Sauce

Paneer Achari Masala (v) * 🍗🍗

Paneer | Mixed Pickle | Tomato & Onion Gravy

Methi Mutter Mushroom * 🍗 (v) 🍗🍗

Fenugreek | Peas | Button Mushroom | Cream | 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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