

RESTAURANT SET MENU

Garlic Marinated Olives * (ve), £5

Artisan Bread & Oil • ☐ (v), £4

STARTER

Chilled Sweet Pea Velouté • ☐ (v)

Chilli & Tomato Jam | Toasted Almond | Artisan Bread Roll | Whipped Butter

Torched Mackerel *

Red Quinoa | Pickled Kohlrabi | Radish | Gooseberry Gel

Ham Hock Terrine •

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

Asparagus Mosaic • (v)

Pea Purée | Hollandaise | Tuile | Micro Herbs

Compressed Watermelon * (v)

Whipped Feta Cheese | Black Olive Soil | Pickled Cucumber | Basil Oil

MAIN

Peppered Pork Tenderloin *

Truffle Mashed Potato | Tenderstem Broccoli | Fried Kale | Apple Jus

Lamb Rump *

Rosemary Fondant Potato | Sweetcorn Texture | Baby Heritage Carrots | Pea & Mint Salsa

Sea Bass Fillet *

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

Goat's Cheese & Aubergine Gratin * (v)

Persian Potatoes | Courgette | Hispi Cabbage | Romesco Sauce | Toasted Almonds

Summer Vegetable Risotto * ☐ (v)

Asparagus | Peas | Fine Beans | Confit Egg Yolk Aioli | Walnut Pesto | Parmesan | Rocket

8oz Sirloin Steak * (+£5 supplement)

Confit Flat Mushroom | Grilled Tomato | Shallot | 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

Truffle Parmesan Fries, • £7

House Salad * ☐ (v), £5

Mixed Vegetables * ☐ (v), £5

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

Battered Onion Rings (v), £5

Jalapeño Macaroni Cheese * (v), £7

Heritage Tomato & Bocconcini * (v), £7

Lime & Chilli Corn on the Cob * (v), £5

DESSERT

Mocha Nougat Cake (v)

Tonka Bean Ice Cream

Pistachio & Raspberry Mousse

Cherry Sorbet | Sable Biscuit

Dark Chocolate & Coconut Delice *

Blood Orange Sorbet

Matcha Crème Brûlée • (v)

Strawberry Compote | Hazelnut 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, £9.35

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

Papadums & Indian Pickle (ve), £4.5



DRINKS



STARTER

Lahsooni Murgh Tikka * 🍗

Chicken Breast | Cream Cheese | Black Garlic Aioli | Mint Sauce

Lamb Seekh Kebab * 🍗🍗

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

Ajwaini Jingha * 🍗🍗

King Prawn | Carom Seeds | Mango & Red Chilli Salsa | Micro Herbs

Paneer Pakora (v) 🍗🍗

Gram Flour | Garlic | Ginger | Red Pepper Coulis | Mint Chutney

Makkai Palak Tikki * ☐ (v) 🍗

Spinach | Sweetcorn | Garam Masala | Potato | Coriander | Mint Yoghurt

MAIN

Chicken Tikka Roulade * 🍗🍗

Cumin Potato | Spinach & Ricotta Stuffing | Spiced Cauliflower Texture | Makhani Sauce

Red Snapper Cafreal * 🍗🍗

Mustard Seeds | Coconut & Tomato Sauce | Red Quinoa Poriyal

Bagara Baingan (ve) * 🍗🍗

Baby Aubergine | Peanut Sauce | Coconut | Jeera Rice

Paneer Makhan Wala * (v) 🍗🍗

Fenugreek | Cashew Paste | Cream | Garlic | Butter | Basmati Rice

Lamb Shank Rogan Josh * 🍗🍗🍗 (+£5 supplement)

Pickled Shallot | Cardamom | Kevda Pilau Rice

RICE

Basmati * (ve), £4 | Pilau * (ve), £4 | Jeera * (ve), £4 | Pea * (ve), £4 | Mushroom * (ve), £4 | Brown * (ve), £4

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

Onion Bhaji * ☐ (v), £6

Chana Masala * (v), £6

Papri Chaat ☐ (v), £9

Samosa Chaat (v), £9

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

Mango Chutney * (v), £3

Punjabi Samosas ☐ (v), £6

Bombay Aloo (ve), £6

Dhaba Egg Curry * (v), £7

DESSERT

Mango Cheesecake

Mixed Berries Salsa

Gulab Jamun (v)

Vanilla Ice Cream | Pistachio

Gajar Halwa (v)

Clove Ice Cream | Toasted Cashew

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

Garlic Marinated Olives *, £5

Artisan Bread & Oil ●, £4

STARTER

Chilled Sweet Pea Velouté ●

Chilli & Tomato Jam | Toasted Almond | Artisan Bread Roll

Superfood Salad *

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

Vegetable Samosas

Tamarind Sauce

Makkai Palak Tikki * 🌱

Spinach | Sweetcorn | Garam Masala | Potato | Coriander

MAIN

Potato Gnocchi

Roast Mediterranean Vegetables | Tomato Sauce | Roquette

Summer Vegetable Risotto *

Asparagus | Peas | Fine Beans | Basil Oil | Rocket

Bean & Beetroot Burger ●

Hummus | Baby Gem | Tomato | French Fries

Bagara Baingan * 🌱🌱

Baby Aubergine | Peanut Sauce | Coconut | Jeera Rice

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

Chocolate Ganache *

Cherry Sorbet

Frangipane Tart

Raspberry Sorbet

Three Scoops of Sorbet

Please ask your server for today's choice

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