

RESTAURANT MENU

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

STARTER

Watercress & Sweet Pea Velouté • ☐ (v)

Tomato & Chilli Jam | Brioche

Ham Hock Ballotine •

Cornichons | Piccalilli Texture | Toasted Sourdough

Chicken Terrine •

Pickled Baby Vegetables | Sweet Pear | Fennel Seed Cracker

Peppered Mackerel Mousse •

Cucumber | Dill | Sourdough | Dijon Mustard Dressing

Goat's Cheese * (v)

Heritage Tomatoes | Fig & Onion Chutney | Honeycomb | Salted Pecans

MAIN

Pancetta-Wrapped Pork Tenderloin •

Mustard Glaze | Pea Croquette | Carrot Purée | Sautéed Leeks | Sage Jus

Corn-Fed Chicken Breast *

Five Bean Cassoulet | Chorizo | Crunchy Kale

Chalk Stream Trout Fillet *

Pomme Anna | Asparagus | Baby Gem | Lemon Hollandaise

Feta Baked Aubergine * ☐ (v)

Sweet Potato Purée | Cherry Tomato Ratatouille | Spinach | Hazelnut Crumble

Wild Mushroom & Truffle Risotto • ☐ (v)

Crispy Poached Egg | Roquette | Walnut

8oz Sirloin Steak • (+£5 supplement)

Garlic & Herb-Stuffed Mushroom | Confit Cherry Vine Tomato | Triple Cook Chips

SAUCE

Peppercorn Sauce *, £3

Blue Cheese | Piri Piri *, £3

Beef Gravy *, £3

Garlic Butter * (v), £3

SIDES

French Fries • (ve), £5

Mashed Potato * (v), £5

House Salad * ☐ (v), £5

Jalapeño Mac & Cheese, £6

Sweet Potato Fries • (ve), £7

Mixed Vegetables * ☐ (v), £5

Buttered New Potatoes * (v), £5

Tomato & Mozzarella * (v), £6

DESSERT

Dark Chocolate & Peanut Marquise * (v)

Apple & Salted Caramel Ice Cream

Madagascar Vanilla Mousse *

Kirch | Cherry Textures | Sour Cherry Sorbet

Passion Fruit & Mango Torte (v)

Tropical Salsa | Lime

Spiced Rhubarb Tart (v)

Spiced Oat Crumble | Crème Anglaise

Three British Artisan Cheeses (v) • (+£5 supplement)

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

Two Courses, £34.00 | Three Courses, £42.00

* – 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 MENU

Cobra Premium Beer (ve) 330ml, £5.30 | 660ml, £8.10

Mango Lassi 250ml, £8

Papadums & Indian Pickle (ve), £4

STARTER

Reshmi Murgh Kebab * 🍗🍗

Minced Chicken | Garlic & Ginger | Green Chilli | Mint Chutney | Yoghurt

Lahori Lamb Kebab * 🍗🍗

Minced Lamb | Mint | Coriander Seeds | Chilli | Ginger

Tandoori Salmon * 🍷

Paprika | Lime | Cumin | Yoghurt | Mustard

Gobi Manchurian (v) 🍗🍗

Cauliflower | Soy Sauce | Sweet Chilli | Garlic | Scallion

Hara Bhara Kebab ☐ (v) * 🍗

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

MAIN

Served with choice of Rice - Basmati (ve) | Pilau (v) | Jeera (ve) | Pea (ve) | Mushroom (ve) | Brown (ve)

Murgh Kolhapuri * 🍗🍗

Chicken Breast | Ginger | Garlic | Sesame | Coriander | Coconut

Mughlai Gosht * 🍗🍗

Diced Lamb | Coriander | Cashew Paste | Onion Tomato Sauce

Malvani Fish Curry * 🍷

Tilapia | Mustard Seeds | Ginger | Coconut Milk | Tamarind

Karahi Paneer (v) * 🍷

Indian Cottage Cheese | Peppers | Ginger | Garlic | Tomato

Dal Makhani (v) * 🍷

Black Urid Dal | Garlic | Tomato | Ghee | Coriander | Fresh Cream

BREADS

Plain Naan ☐ (v), £4.5

Garlic Naan ☐ (v), £4.5

Chilli Naan ☐ (v), £4.5

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

DESSERT

Cardamom Rice Kheer (v)

Pistachio | Saffron

Chai Spiced Crème Brûlée (v)

Almond Biscuit

Gulab Jamun (v)

Vanilla Ice Cream

Two Courses, £34.00 | Three Courses, £42.00

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

🍷 Mild | 🍷🍷 Medium | 🍷🍷🍷 Hot

* – 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

