

SET MENU

Olives, £4

Artisan Bread & Oil, £4

STARTER

Smoked Salmon & Prawn Timbale ●

Lemon Dill Crème Fraiche | Cucumber Gel

Sourdough Bread

Soup of the Day (v) ▫ ●

Served with Artisan Bread

Sesame Chicken

Asian Slaw | Soy | Coriander

Goat's Cheese Mousse *

Beetroot Textures | Walnut Crumb | Truffle Honey

MAIN

Pork Belly *

Pommes Purée | Wilted Kale | Chantenay Carrots

Wholegrain Mustard Jus

Salmon *

Herbed Potato Cake | Wilted Greens | Beurre Blanc

8oz Sirloin Steak * (+£5 supplement)

Mushroom | Cherry Tomatoes | Dressed Watercress

Hand Cut Chips

Spinach & Ricotta Tortellini (v)

Confit Cherry Tomato | Basil Pesto | Fried Rocket

Toasted Pine Nuts | Parmesan

SIDES

Peppercorn Sauce *, £3

Mashed Potato * (v), £4.50

Beef Gravy *, £3

House Salad * ▫ (v), £4.50

French Fries ● (vg), £4.50

Mixed Vegetables * ▫ (v), £4.50

Sweet Potato Fries ● (vg), £5

Garlic Butter *, £1.50

DESSERT

Fresh Fruit Platter * (vg)

Raspberry Sauce | Candied Apple | Sorbet

Spiced Sticky Toffee Pudding

Salted Caramel | Crème Fraiche Ice Cream

Dark Chocolate Mousse

Raspberry Sorbet | Hazelnut Praline | Fresh Berries

Three British Artisan Cheeses (+£5 supplement)

Chutney | Quince Jelly | Pressed Celery | Grapes

Artisan Biscuits

Barkham Blue, Oxford Blue, Wigmore, Rosary Ash,

Waterloo, Spenwood, Tunworth, Cropwell Bishop Stilton

Two courses, £30.00

Three courses, £35.00

The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.

INDIAN SET MENU

Cobra Premium Beer (vg) 330ml, £4.80 | 660ml, £7.30

Mini Papadums & Indian Pickle, £3.50

STARTER

Murgh Tikka (Med)

Chicken Breast | Mint | Ginger | Garlic | Yoghurt

Lamb Seekh Kebab (Med)

Char-Grilled Lamb | Tamarind | Mint Yoghurt

Tandoori Salmon (Med)

Salmon | Dill Leaves | Fennel | Yoghurt Marinade

Tandoori Paneer Tikka (v) (Med)

Cottage Cheese | Ginger | Garlic | Herbs

MAIN

All main courses served with choice of rice

Basmati | Pilau | Jeera | Pea | Brown

Tawa Jhinga Masala (Med)

Prawns | Turmeric | Coconut Milk

Butter Chicken (Med)

Chicken Breast | Creamy Tomato Sauce

Kadai Gosht (Med-Hot)

Diced Lamb Leg | Cumin | Peppers

Onion-Tomato Sauce

Kadai Paneer (v) (Med-Hot)

Indian Cottage Cheese | Bell Peppers

Onion-Tomato Sauce

SIDES

Buttered Naan

£3

Garlic Naan

£3

Paratha

£3

Raita *

£2.50

Vegetable Samosas

£5

Onion Bhaji (v)

£5

DESSERT

Gajar Ka Halwa

Carrot | Raisins | Cream | Crème Fraiche Ice Cream

Kesri Phirni

Rice Pudding | Saffron | Condensed Milk | Pistachio

All Indian dishes Halal.

Please ask for our Vegan Set Menu.

* – Gluten Free | ● – Gluten Free Option Available

(v) – Vegetarian | (vg) – Vegan | ▫ – Vegan Option Available

If you have a food allergy, intolerance, or sensitivity, please let your server know before you place your order. Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes.

Please note that all our dishes are freshly prepared on the premises and may take up to 20 minutes per course to prepare.

When dining with a Dinner Package, you are entitled to 2 or 3 Courses (excluding sides and supplements) from the Set Menu/Indian Set Menu. If wishing to dine via the All Day Dining menu, you may receive additional charges.