

SET MENU

STARTER

Grilled King Prawns *

Tomato | Oyster & Paprika Mayonnaise
Cucumber | Chicory

Soup of the Day * (v)

Chef's Choice of Seasonal Soup

Ham Hock Terrine

Pineapple | Chilli | Quail Egg | Game Chips

Mushroom & Truffle Parfait (v)

Madeira Gel | Onion | Grilled Sourdough | Chervil

MAIN

Sea Bass

Mussels | Charred Onions | Curried Cauliflower
Tarka Dhal | Curry Foam

Chicken Breast

Parmesan & Sourdough Crumb | Smoked Butternut
Baby Leek | Sweet Potato

Herb Crusted Lamb Rump

Burnt Aubergine | Yoghurt | Alliums
Truffle & Brie Mashed Potato

Field Mushroom & Spinach Wellington (v)

Brassicaceae | Saffron Mash | Vegetarian Demi-Glace

SIDES | £4.00 each

French Fries *	Buttered New Potatoes *
Sweet Potato Fries *	House Salad *
Mixed Vegetables *	Tomato & Basil Salad *
Waldorf Salad	Rocket & Parmesan Salad *
Smoked Cauliflower Cheese & Bacon Jam *	
Maple Roasted Chantenay Carrots & Spiced Granola	

DESSERT

Fresh Fruit Platter *

Melon | Pineapple | Grapes | Kiwi | Plum | Sorbet

Profiteroles

Chocolate Sauce | Whipped Cream

Lemon Tart

Raspberry Gel | White Chocolate Soil | Sorbet

Honey & Yoghurt Mousse

Biscuit | Mango

Three British Artisan Cheeses (+£3.75 supplement)

Chutney | Quince Jelly | Artisan Biscuits | Grapes | Celery
Barkham Blue, Oxford Blue, Wigmore, Rosary Ash,
Waterloo, Spenwood, Tunworth, Cropwell Bishop Stilton

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 À la Carte/Bar Menu, you will incur additional charges. **This menu is served from 26th February to 4th March 2020.**

INDIAN SET MENU

Cobra Premium Beer, 330ml £4.30 | 660ml £6.90

STARTER

Murgh Ka Shashlik * Med

Skewered Chicken Tikka | Pepper
Onion | Indian Spices

Nizami Seekh Kebab * Hot

Minced Lamb | Coriander | Red Pepper | Onion

Salmon Tikka * Med

Salmon | Yoghurt | Dill | Fennel | Honey

Vegetable Pakora (v) * Mild

Deep Fried Vegetables | Onion
Potato | Tamarind

MAIN

Allepy Fish Curry * Med

Tilapia Fish | Spiced Coconut
Ginger Sauce

Chicken Tikka Chilli Masala * Hot

Chicken Breast | Garlic | Green Chillies
Hot Sauce

Lamb Bhuna * Med

Diced Lamb Leg | Onion Gravy
Medium Rich Thick Sauce | Tomato

Shahi Paneer (v) * Med

Indian Cottage Cheese | Onion Gravy | Nuts | Spices

All main courses served with choice of rice
Basmati | Pilau | Jeera | Pea | Brown

SIDES

Buttered Naan	£2.00	Saag Bhaaji *	£4.00
Garlic Naan	£2.00	Aubergine Bhaaji *	£4.00
Paratha	£2.00	Vegetable Curry *	£4.00
Onion Bhaaji *	£3.50	Vegetable Samosas *	£3.50
Raita *	£1.50	Mini Poppadums & Pickle *	£2.50

DESSERT

Gajar Ka Halwa *

Carrot | Raisins | Cream | Pistachio
Crème Fraîche Ice Cream

Kesri Phirni *

Rice Pudding | Saffron | Condensed Milk

Gulab Jamun

Fried Reduced Milk Balls | Pistachio | Clotted Cream

2 courses, £28.00 | 3 courses, £33.00

All Indian dishes Halal.

* Gluten Free | (v) Vegetarian | (vg) Vegan

If you have a food allergy, intolerance or sensitivity, please let your server know on arrival, before you place your order.