

# SET MENU

## STARTER

### Smoked Beetroot & Soy Marinated Salmon

Taramasalata | Celeriac | Smoked Almond  
Celery & Buttermilk | Dill

### Soup of the Day \* (v)

Chef's Choice of Seasonal Soup

### Ham Knuckle Presse

Burnt Apple Purée | Piccalilli  
Old Dower House Chutney | Grilled Sourdough

### Beetroot (v)

Rosary Ash Goat's Cheese | Quail Egg  
Parsley Pesto | Spiced Granola

## MAIN

### Marinated King Prawns

Mussels | Tomato | Chilli | Fettuccine | Shellfish Bisque

### Pork Fillet \*

Spring Cabbage | Pear | Jerusalem Artichoke  
Hazelnuts | Confit Potato

### Spiced Honey Glazed Duck Breast \*

Duck Leg Mousse | Smoked Beetroot | Blackberries  
Pickled Red Cabbage | Pommes Paillason

### Spiced Pearl Barley (v)

Smoked Tomato | Leek | Golden Raisin  
Peanut | Coriander

## 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

### Black Forest Gâteau

Chocolate Shavings | White Chocolate Ice Cream

### Chocolate & Orange Tart

Chantilly | Blackberry Gel

### Pistachio Crème Brûlée

Almond Biscotti | Whipping Cream

### 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 11<sup>th</sup> March to 18<sup>th</sup> 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

**£28.00, 2 courses | £33.00, 3 courses**

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.