

SET MENU

STARTER

Treacle Salmon

Whisky Gel | Apple | Buttermilk | Dill | Sourdough

Soup of the Day * (v)

Chef's Choice of Seasonal Soup

Haggis

Turnip | Swede | Potato Crisp | Fried Quail Egg

Celeriac (v)

Apple | Dates | Cream Cheese | Truffle | Chervil

MAIN

Smoked Haddock

Onion | Leek | Herb Crumb | Fondant Potato

Caviar | Cullen Skink Velouté

Lamb Rump *

Lancashire Hotpot | Beetroot | Carrot

Blackcurrant | Mint Sauce

Braised Blade of Beef *

Spinach | Bourguignon | Champ Mash

Beetroot Wellington (vg)

Beetroot Textures | Truffle Gel

Shimeji Mushrooms | Vegan Jus

SIDES | £4.00 each

French Fries *

Buttered New Potatoes *

Sweet Potato Fries *

House Salad *

Mixed Vegetables *

Tomato | Basil Salad *

Rocket | Parmesan Salad *

Smoked Cauliflower Cheese | Bacon Jam *

Triple Cooked Chips | Truffle Mayonnaise *

Charred Tenderstem | Fine Beans | Chilli | Shallot | Black Garlic

DESSERT

Fresh Fruit Platter *

Melon | Pineapple | Grapes | Kiwi | Plum | Sorbet

Galette des Rois

Crème Anglaise | Vanilla Ice Cream

Cranachan

Whisky Chantilly Cream | Raspberry | Biscuit | Oats

Pear Mousse

Blackberry Granita | Chocolate Gel | Meringue

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 A La Carte/Bar Menu, you may receive additional charges.

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	Shaag 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

All items may contain traces of Nuts.

Ask your server for additional allergen information.