

SET MENU

Olives, £4 Artisan Bread & Oil, £4

STARTER

Smoked Salmon Platter ●
Smoked Horseradish Cream | Sauce Gribiche
Egg Yolk Purée | Sourdough Bread

Soup of the Day (v) ☐ ●
Served with Artisan Bread

Chicken Satay
Peanut Sauce | Lime Gel | Watercress

Super Salad * (vg)
Spinach | Charred Tenderstem Broccoli | Quinoa
Chia Seeds | Candied Walnuts | Pickled Mushrooms
Golden Raisins | Avocado Ranch Dressing

MAIN

Cod *
Samphire | Mash Potato | Cucumber
Spring Onion | Verjus Beurre Blanc

Roast Half Chicken *
Grilled Tenderstem Broccoli | Red Cabbage Coleslaw
French Fries | Cabernet Sauvignon Jus

Char-Grilled 8oz Sirloin Steak * (+£5 supplement)
Confit Mushroom | Cherry Tomatoes
Triple Cooked Chips

Spinach & Ricotta Tortellini (v)
Spinach Pesto | Peas | Onion Textures

SIDES

Peppercorn Sauce *	£3	Creamed Mashed Potato * (v)	£4
Rich Beef Gravy *	£3	House Salad * ☐ (v)	£4
French Fries ● (vg)	£4	Mixed Vegetables * ☐ (v)	£4
Sweet Potato Fries ● (vg)	£5		

DESSERT

Fresh Fruit Platter *
Melon | Pineapple | Plum | Chocolate Soil | Sorbet

Pecan Pie
Stracciatella | Warm Toffee Sauce

Warm Chocolate Brownie
Raspberry | White Chocolate | Pistachio Ice Cream

Three British Artisan Cheeses (+£3.75 supplement)
Chutney | Quince Jelly | Artisan Biscuits | Grapes
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, £3.90 | 660ml, £6.30
Pink Lemonade | Chilli, Cucumber & Mint Refresher £6.50

Mini Papadums & Indian Pickle, £3

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	£2.50	Garlic Naan	£2.50
Paratha	£2.50	Raita *	£1.50
Vegetable Samosas	£4.00		

DESSERT

Gajar Ka Halwa
Carrot | Raisins | Cream | Crème Fraiche Ice Cream

Kesri Phirni
Rice Pudding | Saffron | Condensed Milk | Pistachio

All Indian dishes Halal.

* – 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.