

SET MENU

STARTER

Soup of the Day
Artisan Breads

Smoked Salmon Mousseline
Avocado Carpaccio | Orange Gel | Beetroot

Pan Roasted Pigeon Breast
Green Lentils | Lardons | Aubergine Crisps

Warm Stilton and Walnut Tart
Roquette Leaves | Honey Mustard Dressing

MAIN

Rump of Lamb
Spinach Purée | Fondant Potato | Honey Parsnips
Carrots | Thyme Jus

Cornfed Chicken Breast
Chicken Leg Potato Gratin | Jerusalem Artichoke Puree
Wilted Carolo Niro | Toasted Pine Nuts

Pan Roasted South Coast Cod
Vegetable | Mussel | Clam Sauce Chowder

Wild Mushroom Risotto
Pea | Pumpkin

STARTER

Lamb Seekh Kebab 🌶️🌶️
Lamb Mince | Ginger | Garlic | Indian Herbs

Kolapuri Fried Fish 🌶️🌶️
Tilapia Fish | Mumbai Flavour | Gram Flour

Hariyali Chicken Tikka 🌶️
Chicken Breast | Fresh Mint | Coriander

Chilli Paneer 🌶️🌶️
Cottage Cheese | Garlic | Indo Chinese Flavour

MAIN

Chicken Dhankshak 🌶️
Chicken Breast | Onion | Tomato Sauce | Mixed Lentils

Lamb Dopiazza 🌶️
Diced Lamb | Ginger | Garlic | Fresh Onion | Tomato

Konkoni Fish Curry 🌶️🌶️
Konkoni Sauce | Tamarind

Mutter Paneer 🌶️
Cottage Cheese | Peas | Indian Herbs

All Indian Main Courses are served with Pilau Rice

SIDE

Rocket & Parmesan Salad, Balsamic Glaze	£4.50
House Salad	£4.50
Sautéed Green Vegetables	£4.50
Hand-Cut Chips, Rosemary Salt	£4.50
Skinny Fries	£4.50
Sweet Potato Fries	£4.50

APPETISER | SIDE

Plain Naan	£2.50
Garlic Naan	£2.50
Paratha	£2.50
Poppadums	£2.50
Raita	£2.50
Saag Aloo	£4.50

DESSERT

Deconstructed Hazelnut Praline
Dark Chocolate Cheesecake | Salted Caramel Ice Cream

Sticky Fig Pudding
Vanilla Ice Cream

Fresh Fruit Platter
Fruit Sorbet

Three British Artisan Cheeses (+£3.75 supplement)
Chutney | Artisan Biscuits | Celery
Barkham Blue | Spenwood | Tunworth

DESSERT

Gulab Jamun
Milk | Nuts | Flour | Sugar | Butter

Saffron Kheer
Rice | Milk | Nuts | Sugar

Gujar Halwa
Carrot | Milk | Nuts | Sugar

Suji Halwa
Semolina | Milk | Nuts | Butter

Kulfi
Mango | Pistachio | Almond | Milk | Sugar | Nuts

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.

2 courses, £25.95 | 3 courses, £30.95

All items may contain nut traces.
Ask your server for additional allergen information.

DRINKS

SPARKLING

			125ml	175ml	250ml	Bottle
2	Piper-Heidsieck Brut NV	Champagne, France	14.95			65.00
5	Perrier-Jouët Blason Rosé NV	Champagne, France	-	-	-	70.00
10	Codorníu Brut Rosado Cava	Catalonia, Spain	-	-	-	31.00
12	Il Baco de Seta Prosecco	Veneto, Italy	7.50	-	-	38.00

WHITE WINE

15	San Floriano Pinot Grigio	Veneto Italy	5.00	7.00	9.00	25.00
20	Vidal Riesling	Marlborough, New Zealand	5.50	7.00	9.50	27.00
26	Los Romeros Sauvignon Blanc	Central Valley, Chile	5.00	7.00	9.00	26.00
30	Mill Cellars Chardonnay	South East, Australia	5.00	7.00	9.00	26.00
31	Bush Vines Chenin Blanc	Stellenbosch, South Africa	5.00	7.00	9.00	26.00
29	Les Collinettes Sancerre	Loire Valley, France	Crisp aromas of Gooseberries and powerful Fruit flavours			42.00
33	Twin Oaks Chardonnay	California, USA	A combination of Citrus, hints of Mangoes with Peaches			32.00

RED WINE

45	Luis Felipe Reserva Merlot	Colchagua Valley, Chile	5.00	7.00	9.00	26.00
46	Don Jacobo Crianza Rioja	Bodegas Corral, Spain	6.50	8.50	12.00	36.00
47	1870 Teno Block Merlot	Curicó Valley, Chile	5.15	7.00	9.50	27.00
48	Los Romeros Malbec	Central Valley, Chile	5.00	7.00	9.00	26.00
61	Mill Cellars Shiraz	South East, Australia	5.00	7.00	9.00	26.00
65	The Manor Cabernet Sauvignon	Paarl, South Africa	5.00	7.00	9.50	27.00
57	Old Vine Zinfandel	California, USA	Spicy with Black Pepper, Plum & Berry Fruit Aromas			36.00

ROSÉ WINE

72	Los Romeros Merlot Rosé	Central Valley, Chile	5.00	7.00	9.00	26.00
73	Belvino Pinot Grigio Rosé	Campania, Italy	5.00	7.00	9.00	26.00
74	Vendage White Zinfandel	Vendage, California	-	-	-	26.00

DRAUGHT

	Half	Pint
Magners Original, 2.3%	2.60	5.00
Becks Vier, 4%	2.60	5.00
Stella Artois, 4.8%	2.70	5.20
Franziskaner	3.10	6.00
Rebellion Lager, 4.4%	3.10	6.00
Rebellion IPA 3.7%	3.10	6.00

BOTTLES

Peroni Nastro Azzurro, 5.1%	4.40
Budweiser, 4.2%	4.40
Heineken, 5%	4.50
Vedett Extra Blond Lager, 5.2%	4.50
Brooklyn Lager, 5.2%w	4.70
Sierra Nevada Pale Ale, 5.6%	5.10
Duvel Belgian Golden Ale, 8.5%	5.10
Corona Extra, 4.5%	4.40
London Pride, 4.7%	5.20
Honey Dew Organic Golden Ale, 5%	5.20
Daura Damm Gluten Free Beer, 5.4%	4.50
Cobra Beer, 4.8% 330ml, 4.30 660ml, 6.90	
Becks Blue, 0.05%	3.80
Rekorderlig Strawberry & Lime Pear, 4%	5.65
Rekorderlig Apple Wild Berries, 4%	5.65

COCKTAILS

Espresso Martini	8.20
Vodka, Coffee Liqueur, Espresso, Sugar Syrup	
Negroni	8.75
Gin, Campari, Martini Rosso	
Long Island Iced Tea	9.20
Vodka, White Rum, Tequila, Gin, Fresh Lime, Pepsi	
Cosmopolitan	9.95
Vodka, Triple Sec, Fresh Lime, Cranberry Juice	
Piña Colada	9.95
White Rum, Malibu, Pineapple Juice, Cream, Coconut Milk	
Tequila Sun Rise	7.95
Tequila, Orange Juice, Grenadine Syrup	
Mojito	7.95
White Rum, Fresh Mint, Fresh Lime, Brown Sugar, Soda	
Frozen Mixed Berry Daiquiri	7.50
White Rum, Fresh Lime, Mixed Berries	
Prosecco Royale	7.95
Crème de Cassis, Prosecco	

NON-ALCOHOLIC COCKTAILS

Elderflower Refresher	5.70
Elderflower Cordial, Muddled Cucumber, Fresh Mint, Fresh Lime, Soda	
Virgin Piña Colada	5.70
Pineapple Juice, Coconut Milk, Cream	
Pink Lemonade	5.70
Raspberry Syrup, Fresh Lemon, Sugar Syrup, Lemonade	

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Please ask your server for our full selection of wine, beers, sprits and soft drinks. All prices are in GBP.