

# SET MENU

## STARTER

### Soup Of the Day (V)

Artisan Breads

### Croquettes of Yorkshire Blue Cheese

Caramelised Walnuts | Mustard dressing | Chicory Jam

### Ham Hock Cake

Celeriac Remoulade | Mixed Salad

### Tortellini's Of Lobster

Fennel Coriander | Mango Salad

## MAIN

### Slow Cooked Pork Belly

Chorizo Cassolette | Celeriac gratin | Apple & Leek Puree

### South Coast Cod Fillet

Potato Rosti | Sauce Vierge | Tomato Salsa

### Civet Of Duck Leg

Fondant Potato | Ribbons Of Root Vegetables | Peas | Red Wine Sauce

### Butternut Squash Gnocchi (V)

Toasted Nuts | Sage | Rosemary Ash Goats' Cheese | Beetroot

## STARTER

### Hara Murg Tikka

Chicken Breast | Ginger | Garlic | Mint | Coriander

### Mutton Seekh Kebab

Lamb Mince | Ginger | Garlic | Tandoor Smoke Flavour

### Tuna Fish Cake

Tuna Fish | Potatoes | Egg | Breadcrumbs | Indian Flavour

### Chili Paneer

Cottage Cheese | Garlic | Chilli | Chinese Flavour

## MAIN

### Methi Murg

Chicken Breast | Fenugreek | Tomato & Onion Sauce

### Palak Mutton

Lamb Cubes | Onion | Spinach | Indian Spices

### Machhi Curry

Cod | Mustard Seed | Curry Leaf | Cuman | Indian Flavors

### Paneer Makhnwala

Cottage Cheese | Tomato | Cream | Cashew Nut | Rich Flavour

*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

### White Chocolate Cheesecake

Dark Chocolate Mousse | Honeycomb | Maple and Walnut Ice Cream

### Lemon And Lime Tart

Meringues | Lemon Curd | Vanilla Ice cream

### Fresh Fruit Platter

Fruit Sorbet

### Three British Artisan Cheeses (+£3.75 supplement)

Chutney | Artisan Biscuits | Celery  
Barkham Blue | Spenwood | Tunworth

## DESSERT

### Gajar Ka Halwa

Carrots | Milk | Butter

### Gulab Jamun

Vanilla Ice-Cream | Milk | Flour | Sugar

### Suji Halwa

Semolina | Milk | Butter

### Saffron Kheer

Rice Pudding | Milk | Saffron

### Kulfi

Mango | Pistachio | Almond | Milk | Sugar | Nuts

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

All items may contain nut traces.

Ask your server for additional allergen information.

(V) Suitable for Vegetarians.

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.

## DRINKS

### SPARKLING

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

### WHITE WINE

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

### RED WINE

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

### ROSÉ WINE

72	<b>Los Romeros Merlot Rosé</b>	Central Valley, Chile	5.00	7.00	9.00	26.00
73	<b>Belvino Pinot Grigio Rosé</b>	Campania, Italy	5.00	7.00	9.00	26.00
74	<b>Vendage White Zinfandel</b>	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

<b>Aperol Spritz</b>	9.00
Aperol, Prosecco, Soda	
<b>Espresso Martini</b>	9.00
Vodka, Coffee Liqueur, Espresso, Sugar Syrup	
<b>Sloe Negroni</b>	9.00
Gin, Sloe Gin, Campari, Red Vermouth	
<b>White Russian</b>	9.00
Vodka, Coffee Liqueur, Cream	
<b>Frozen Raspberry Margarita</b>	9.50
Tequila, Triple Sec, Raspberry Purée, Fresh Lime	
<b>Café Caramel</b>	9.00
Disaronno, Coffee Liqueur, Caramel Syrup, Cream	
<b>Dark &amp; Stormy</b>	9.00
Spiced Rum, Angostura Bitters, Fresh Lime, Ginger Beer	
<b>Old Fashioned</b>	9.00
Bourbon, Angostura Bitters, Brown Sugar	
<b>Cosmopolitan</b>	9.00
Vodka, Triple Sec, Fresh Lime, Cranberry Juice	
<b>Mojito</b>	9.00
White Rum, Fresh Mint, Fresh Lime, Brown Sugar, Soda	
<b>Cognac French 75</b>	9.50
Cognac, Fresh Lemon, Sugar Syrup, Sparkling Wine	

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