

# SET MENU

## STARTER

### Soup Of the Day (V)

Artisan Breads

### Asparagus Pannacotta

Parma Ham | Cured Egg Yolk

### Pan Roasted King Prawns

Chilli | Garlic | Lemon

### Worcestershire Goat's Curd Salad

Chicory Jam | Honey

## MAIN

### Braised Lamb Shank

Mashed Potato | Wilted Spinach

### Seabass Fillet

Mussel & Spinach Puree | Dauphine Potato | Broccoli |  
Roasted Nuts

### Chicken Breast

Boulangère Potatoes | Roasted Baby Carrots | Shallots

### Aubergine Charlotte (V)

Mozzarella | Ratatouille | Swede & Carrot Croquette |  
Pepper Coulis

## STARTER

### Achari Chicken Tikka

Chicken Breast | Ginger | Garlic | Indian Pickle | Coriander

### Goli Kebab

Lamb Mince | Ginger | Garlic | In Curry Sauce

### Fish Pokora

Tilapia Fish | Indian Batter | Indian Spices

### Chili Broccoli

Fried Cauliflower | Peppers | Indo Chinese Flavour

## MAIN

### Madras Chicken Curry

Chicken Breast | Coconut Milk | South Indian Spices

### Kashmiri Lamb Curry with Apricot

Lamb Cubes | Onion | Dried Apricot | Spices

### Meen Moilee

Tilapia Fish | Mustard Seed | Moilee Sauce

### Mixed Dal Tadka

Mixed Lentil | Cumin | Butter | Coriander

*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

### Rhubarb & Vanilla Mille Feuille

Anglaise | Spiced Poached Rhubarb | Vanilla Ice Cream

### Duo of Chocolate Bavarois

Chocolate Sauce | Raspberry Sorbet

### 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 | Nuts

### Gulab Jamun

Vanilla Ice-Cream | Milk | Flour | Sugar | Nuts

### Saffron Kheer

Rice Pudding | Milk | Saffron | Nuts

### Kulfi

Milk | Sugar | Nuts  
Mango | Pistachio | Almond

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, £28.00 | 3 courses, £33.00**

All items may contain nut traces.  
Ask your server for additional allergen information.  
(V) Suitable for Vegetarians.

## 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 Rosè</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.