

# SET MENU

## STARTER

### Citrus Cured Salmon \*

Peas | Mint Aioli | Cucumber | Champagne Sorbet

### Cauliflower & Truffle Velouté (v)

Pickled Cauliflower | Nutmeg Brioche Crumb | Mint

### Ham Hock Terrine \*

Pistachio | Pineapple | Pickled Shallot  
Pork Puff | Piccalilli Dressing

### Waldorf 'Salad' (v) \*

Celery | Raisins | Apple  
Barkham Blue Cheese Mousse | Walnut Praline

## MAIN

### Sea Bass \*

Mussels | Fennel | Samphire  
Lime Mash | Butter Sauce

### Chicken Breast

Savoy Cabbage | Charred Spring Onion  
Buttermilk | Pecan Granola | Fondant Potato

### Duck Breast \*

Alliums | Tenderstem | Cherry | Mash Potato

### Spinach & Ricotta Tortellini (v)

Lyonnais Onions | Parsley | Lemon  
Almonds | Butter Sauce

## SIDES | £4.00 each

French Fries *	Mixed Vegetables *
Sweet Potato Fries *	Buttered New Potatoes *
Rocket & Parmesan Salad	House Salad *
Schmaltz Mashed Potato *	Tomato & Basil Salad *
Maple Roasted Carrots   Pickled Mustard *	
Triple Cooked Chips   Truffle Mayonnaise *	

## DESSERT

### Fresh Fruit Platter \*

Melon | Pineapple | Grapes | Kiwi | Plum | Sorbet

### New York-Style Cheesecake

Chantilly | Fresh Summer Berries | Blueberry Compote

### Chocolate Mousse

Baileys Milkshake | Raspberry Gel

### Thai Rice Pudding

Mango Compote | Exotic Tuile

### Three British Artisan Cheeses

Crackers | Quince Jelly | Chutney | Grapes  
+£3.75 supplement  
Barkham Blue, Oxford Blue, Wigmore, Rosary Ash,  
Waterloo, Spenwood, Tunworth, Cropwell Bishop Stilton

# INDIAN SET MENU

Cobra Premium Beer, 330ml £4.30 | 660ml £6.90

## STARTER

### Chatpata Tikka \* **Med-Hot**

Chicken Breast | Chilli-Coriander Pesto | Yoghurt

### Gosht Ki Seekh \* **Med**

Char-Grilled Lamb | Tamarind | Mint Yoghurt

### Dill Ki Mahi \* **Med**

Salmon | Dill Leaves | Fennel | Yoghurt Marinade

### Palak Pudine Ki Tikki (v) **Med-Hot**

Spinach | Mint | Green Peas Galettes  
Chilli-Coriander Sauce

## MAIN

### Jhinga Malai \* **Med**

Prawns | Turmeric | Coconut Milk

### Mangalorean Chicken \* **Med**

Chicken Breast | Mustard Seeds  
Dry Coconut | Curry Leaves

### Apricot Lamb \* **Med**

Diced Lamb Leg | Cream | Apricots | Straw Potatoes

### Kadai Paneer (v) \* **Med**

Indian Cottage Cheese | Bell Peppers  
Onion-Tomato Sauce

All main courses served with choice of rice  
Basmati | Pilau | Jeera | Pea | Brown

## SIDES

Buttered Naan £2.00	Papadum Basket * £2.50
Garlic Naan £2.00	Gobi Matar * £4.00
Paratha £2.00	Jeera Aloo * £3.95
Onion Bhaaji * £3.50	Vegetable Samosas £3.50
Raita * £1.50	Mixed Vegetable Curry * £4.00

## DESSERT

### Gulab Jamun \*

Fried Reduced Milk Balls | Pistachio | Clotted Cream

### Gajar Ka Halwa \*

Carrot | Raisins | Cream | Pistachio  
Crème Fraîche Ice Cream

**Two courses, £25.95**

**Three courses, £30.95**

Choose two or three courses from either Set menu or mix and match from both.

\* Gluten Free | (v) Vegetarian | All items may contain nut traces.  
Ask your server for additional allergen information.