

# SET MENU

## STARTER

### Duo of Salmon \*

Smoked | Cured | Pea | Fennel | Lemon

### Soup of the Day (v) \*

Chef Choice of Seasonal Soup

### Smoked Duck \*

Orange | Sweet Corn | Pine Nut

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

Celery Panna Cotta | Raisins | Apple | Blue Cheese Mousse | Walnut Praline

## MAIN

### Sea Bass \*

Mussels | Spinach | Samphire | Smashed Baby Potato | Elderflower Butter Sauce

### Lamb Rump \*

Alliums | Tenderstem | Lavender | Blueberry | Mash Potato

### Chicken Breast \*

Beetroot | Sauerkraut | Fondant Potato

### Gnocchi (v)

Spinach | Goat's Cheese Croquette | Truffle Butter Sauce

## SIDES | £4.00 each

French Fries\*

Sweet Potato Fries\*

Truffle & Thyme Mash \*

Buttered New Potatoes\*

Carrots & Peas \*

House Salad\*

Mixed Vegetables\*

Tomato & Basil Salad\*

Rocket & Parmesan Salad

## DESSERT

### Fresh Fruit Platter \*

Melon | Pineapple | Grapes | Sorbet

### Mango Mousse

Meringue | Honeycomb

### Deconstructed Cheesecake

Dark Chocolate | White Chocolate

### Panna Cotta

Pistachio | Raspberry

### Three British Artisan Cheeses

Crackers | Quince Jelly | Chutney

+£3.75 supplement

Barkham Blue, Oxford Blue, Wigmore, Rosary Ash, Waterloo, Spenwood, Tunworth, Cropwell Bishop Stilton

Two courses, £24.95

Three courses, £28.95

# INDIAN SET MENU

## STARTER

### Haldi Mirch Ka Tikka \* Hot

Tandoori Chicken | Bird's Eye Chilli | Black Pepper Yogurt | Turmeric

### Achari Boti Kebab \* Med

Lamb Leg | Pickling Spices | Pineapple | Yogurt

### Jalandhari Machhi Med

Battered Tilapia | Carmon Seed | Ginger | Garlic

### Sweetcorn Tikki Chaat (v) Med

Sweet Corn & Potato Galletes | Spiced Chickpeas

## MAIN

### Trio Seafood Moilee \* Med

Mussels | King Prawns | Tilapia | Coconut

### Rarah Gosht \* Hot

Diced Lamb Leg | Minced Lamb | Tomato | Onion

### Mangalorean Chicken \* Med

Chicken | Mustard | Curry Leaves | Coconut | Onion | Tamarind

### Kadai Paneer (v) \* Med

Indian Cottage Cheese | Diced Peppers | Black Pepper | Fennel | Coriander

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

## SIDES

Buttered Naan £2.00

Garlic Naan £2.00

Paratha £2.00

Onion Bhaaji \* £3.50

Raita \* £1.50

Saag Aloo £4.00

Poppadums \* £2.50

Jeera Aloo \* £3.95

Sweet Corn Saag \* £3.95

Vegetable Samosas \* £3.50

Mixed Vegetable Curry \* £3.95

Bombay Aloo £4.00

## DESSERT

### Gajar Ka Halwa \*

Carrot | Raisins | Cream | Pistachio | Crème Fraîche Ice Cream

### Kesri Phirni \*

Pudding Rice | Saffron | Condensed Milk

All Indian dishes Halal

\* – Gluten Free.

(V) – Vegetarian

Nuts – all items listed may contain traces of nuts.