

SET MENU

STARTER

Duo of Salmon *

Cured | Smoked | Artichoke |
Honey Whipped Goat's Cheese | Lemon

Spinach & Watercress Velouté (v) *

Egg Yolk | Goat's Curd

Duck Leg Terrine *

Fois Gras Mousse | Apple | Salt Baked Root Vegetables

Grilled Vegetable Salad (v) *

Salad of Celeriac | Aubergine | Kale | Spring Green
Truffle Custard | Spenwood Cheese Sauce |
Chilli Dressing

MAIN

Cod *

Apple | Fennel | Buttermilk | Potato Terrine |
Langoustine Bisque

Chicken Breast

Kale | Carrot | Parsnip | Celeriac | Fondant Potato

Lamb Rump *

Spinach | Salsify | Orange | Chocolate | Dauphinoise

Pumpkin Ravioli (v)

Orange | Pecan Granola | Rosemary Butter Sauce

SIDES | £4.00 each

French Fries *	Mixed Vegetables *
Sweet Potato Fries *	Buttered New Potatoes *
Rocket & Parmesan Salad	House Salad *
Truffle & Spenwood Cheese Mash *	Tomato & Basil Salad *
Honey Glazed Salt Baked Root Vegetables	
Purple Sprouting Broccoli & Hazelnut Crumble	

DESSERT

Fresh Fruit Platter *

Melon | Pineapple | Grapes | Kiwi | Plum | Sorbet

Paris Brest

Caramel Sauce | Candy Almonds

Lemon Posset

Apricot Compote | Shortbread

Chocolate & Raspberry Tart

Pistachio Ice Cream

Three British Artisan Cheeses

Crackers | Quince Jelly | Chutney

+£3.75 supplement

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

* – Gluten Free

(v) – Vegetarian

Nuts – all items listed may contain traces of nuts.

INDIAN SET MENU

Cobra Premium Beer, 330ml £3.90 | 660ml £6.30

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 Galletes |
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.