

SET MENU

STARTER

Raw Chalk Stream Trout *

Wasabi & Lemon Dressing | Pear Purée
Pickled Turnip | Chilli Granita

Soup of the Day * (v)

Chef's Choice of Seasonal Soup

Guinea Fowl Terrine *

Bacon, Onion & Port Jam | Winter Vegetable Salad
Truffle Dressing

Honey Whipped Goat's Cheese Parfait * (v)

Beetroot Textures

MAIN

Cod à la Meunière

Shrimp | Mussels | Kale | Smashed Heritage Potato

Lamb Rump *

Savoy Cabbage | Forest Mushrooms
Grilled Tenderstem | Boulangère Potatoes

Pork Two Ways *

Confit Pork Belly | Glazed Pig Cheek
Bourguignon | Pease Pudding

Spiced Pearl Barley (ve)

Leek | Raisin | Peanut | Coriander

SIDES | £4.00 each

French Fries *	Buttered New Potatoes *
Sweet Potato Fries *	House Salad *
Mixed Vegetables *	Tomato Basil Salad *
Rocket Parmesan Salad *	
Smoked Cauliflower Cheese Bacon Jam *	
Triple Cooked Chips Truffle Mayonnaise *	
Charred Tenderstem Fine Beans Chilli Shallot Black Garlic	

DESSERT

Fresh Fruit Platter *

Melon | Pineapple | Grapes | Kiwi | Plum | Sorbet

Chocolate Delice

Raspberry Gel | White Chocolate Soil

Cranberry Pavlova

Tuile Biscuit

Vanilla Panna Cotta *

Cherry Compote | Honeycomb

Three British Artisan Cheeses (+£3.75 supplement)

Chutney | Quince Jelly | Artisan Biscuits | Grapes | Celery

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

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.

INDIAN SET MENU

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

STARTER

Achari Murg Tikka * Med

Chicken Breast | Pickling Spices
Crushed Chillies | Yoghurt

Cappate Kandu Kurimari * Med

Rice Crusted Lamb | Mustard Cress
Kachumber | Chilli Mint Yoghurt

Malvani Machhi * Med

Cod | Yoghurt Pachadi | Malvani Masala | Banana Leaf

Mulligatawny Soup (v) * Mild

Lentils | Coconut Milk | Black Pepper | Curry Leaves

MAIN

Kadai Jhinga * Med

Tiger Prawns | Bell Peppers | Chilli
Tomato & Onion sauce

Murg Kalimirch * Med

Chicken Breast | Black Pepper
Creamy Onion & Tomato Sauce

Saagwala Gosht * Med

Diced Lamb Leg | Cloves | Fennel | Spinach

Paneer Lababdar (v) * Med

Indian Cottage Cheese | Fenugreek
Creamy Onion & Tomato Sauce

All main courses served with choice of rice

Basmati | Pilau | Jeera | Pea | Brown

SIDES

Buttered Naan	£2.00	Kale & Cabbage Curry	£4.00
Garlic Naan	£2.00	Chatpate Aloo *	£4.00
Paratha	£2.00	Makai Palak *	£4.00
Onion Bhaaji *	£3.50	Vegetable Samosas *	£3.50
Raita *	£1.50	Mini Poppadums & Pickle *	£2.50

DESSERT

Gajar Ka Halwa *

Carrot | Raisins | Cream | Pistachio
Crème Fraîche Ice Cream

Kesri Phirni *

Pudding Rice | Saffron | Condensed Milk

Gulab Jamun

Fried Reduced Milk Balls | Pistachio | Clotted Cream

2 courses, £25.95 | 3 courses, £30.95

All Indian dishes Halal.

* Gluten Free | (v) Vegetarian | (ve) Vegan

All items may contain traces of Nuts.

Ask your server for additional allergen information.