

# RESTAURANT SET MENU

Mince Pies & Clotted Cream (v), £6

Olives \* (ve), £5

Artisan Bread & Oil • ☐ (v), £4

## STARTER

**Celeriac & White Onion Velouté • ☐ (v)**

Hazelnut Granola | Truffle Oil | Artisan Bread Roll

**Black Treacle Cured Salmon •**

Grapefruit | Charred Scallion | Saffron Aioli | Poppy Seed Shortbread

**Confit Ham Hock & Apricot Terrine •**

Piccalilli | Radish | Pea Shoots | Ciabatta Crostini

**Wild Mushroom Arancini (v)**

Truffle & Mushroom Ketchup | Parsley Purée | Parmesan Tuile

**Goat's Cheese Panna Cotta \* (v)**

Pickled Beetroot | Red Chard | Walnut | Honey & Pink Peppercorn Dressing

## MAIN

**Turkey Roulade \***

Pork & Sage Stuffing | Château Potatoes | Brussels Sprouts | Parsnip | Carrot | Turkey Gravy

**Braised Lamb Shoulder •**

Pea & Mint Croquette | Celeriac Purée | Kale | Baby Carrot | Redcurrant Jus

**Cod Fillet •**

Potato Gnocchi | Spinach | Mussels | Bouillabaisse

**Butternut Squash, Kale & Spinach Wellington (v)**

Parsley Mashed Potato | Tenderstem Broccoli | Vegetable Gravy

**Caramelised Leek & Rosemary Risotto \* ☐ (v)**

Soft Poached Egg | Parmesan | Chestnut Crumb | Herb Olive Oil

**8oz Sirloin Steak \* (+£5 supplement)**

Confit Flat Mushroom | Grilled Cherry Vine Tomatoes | Triple Cooked Chips

## SAUCE

Peppercorn \*, £3

Blue Cheese | Mustard Cream \*, £3

Beef Gravy \*, £3

Garlic Butter \* (v), £3

## SIDE

French Fries • (ve), £5

Sweet Potato Fries • (ve), £7

House Salad \* ☐ (v), £5

Mashed Potato \* (v), £5

Mixed Vegetables \* ☐ (v), £5

Pigs in Blankets \*, £7

Honey Glazed Parsnips \* ☐ (v), £6

Brussels Sprouts & Walnut \* ☐ (v), £6

Heritage Tomato & Mozzarella \* (v), £6

Bacon Mac & Cheese, £7

## DESSERT

**Traditional Christmas Pudding ☐ (v)**

Brandy Anglaise

**Baked Muscovado Tart (v)**

Gingerbread Ice Cream | Chocolate Soil

**Dark Chocolate & Salted Peanut Delice**

Hazelnut Praline | Nocciola Ice Cream

**Peach & Berry Crumble • ☐ (v)**

Vanilla Bean Crème Anglaise

**Three British Artisan Cheeses (v) • (+£7.50 supplement)**

Chutney | Quince Jelly | Pressed Celery | Grapes | Artisan Biscuits | Ask for today's selection

**Two Courses, £37.00 | Three Courses, £45.00**

\* - Gluten Free | (v) - Vegetarian | (ve) - Vegan | • - Gluten Free optional | ☐ - Vegan optional

Menu price is per person. All dishes freshly prepared, allow 20 minutes per course at busy times.

We cannot guarantee the total absence of allergens. A 10% service charge will be added to your bill.

Two course includes a Main and Starter or Dessert. Three course includes a Starter, a Main and a Dessert.



DRINKS



# INDIAN SET MENU

Cobra Premium Beer (ve) 660ml, £8.90

Mango Lassi 250ml, £9 | Salted Lassi 250ml, £9

Papadums & Indian Pickle (ve), £4.5

## STARTER

**Achari Murgh Tikka** \* 🍗🍗

Indian Pickle Marinated Chicken | Mint Chutney | Yoghurt

**Lamb Seekh Kebab** \* 🍗🍗

Minced Lamb | Ginger | Garlic | Green Chilli | Tamarind Sauce

**Shami Fish Cutlets** \* 🍗

Salmon | Curry Leaves | Garlic | Mustard | Green Chilli | Moilee Dressing

**Chilli Paneer** (v) 🍗🍗

Indian Cottage Cheese | Peppers | Soy Sauce | Sweet Chilli | Garlic | Scallion

**Bombay Stuffed Mushroom** (v) \* 🍗

Mozzarella | Chickpeas | Sev | Potato | Tamarind Sauce | Mint Yoghurt | Pomegranate

## MAIN

Choice of Rice - Basmati (ve) | Pilau (ve) | Jeera (ve) | Pea (ve) | Mushroom (ve) | Brown (ve)

**Murgh Methiwala** \* 🍗🍗

Cashew Paste | Chicken | Ginger | Garlic | Fenugreek | Coriander | Cream

**Muradabadi Boti Masala** \* 🍗🍗🍗

Boneless Lamb | Lal Mirch | Coriander | Ginger | Garlic | Onion & Tomato Sauce

**Malai Chingri Curry** \* 🍗🍗

Prawns | Mustard Seeds | Curry Leaves | Ginger | Coconut | Masala Curry Sauce

**Paneer Pasanda** (v) \* 🍗

Cashew Paste | Indian Cottage Cheese | Cream | Garlic | Tomato

**Kaddu Ki Sabzi** (ve) \* 🍗🍗

Butternut Squash | Onion Seeds | Green Chilli | Garlic | Tomato | Coriander

## BREAD

Butter Naan ☐ (v), £4.5

Garlic Naan ☐ (v), £4.5

Chilli Naan ☐ (v), £4.5

Cheese Naan (v), £5.5

Paratha (v), £4

## SIDE

Ghobi Pakora ☐ (v), £6

Aloo Palak (v), £6

Aloo Chole \* (v), £6

Onion Bhaji \* ☐ (v), £6

Chana Masala \* (v), £6

Papri Chaat ☐ (v), £9

Raita (v) \*, £4 | Mint Yoghurt \* (v), £3

Mango Chutney \* (v), £3

Vegetable Samosas ☐ (v), £6

Bombay Aloo (ve), £6

Dhaba Egg Curry \* (v), £7

Samosa Chaat (v), £9

## DESSERT

**Coconut & Pistachio Burfi** (v)

Mango Sorbet

Pistachio

**Gulab Jamun** (v)

Vanilla Ice Cream

Pistachio

**Gajar Halwa** (v)

Crème Fraîche Ice Cream

Pistachio

**Two Courses, £37.00 | Three Courses, £45.00**

All Indian dishes Halal. All Indian dishes may contain traces of gluten.

🍗 Mild | 🍗🍗 Medium | 🍗🍗🍗 Hot

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