

# SUNDAY 3<sup>RD</sup> NOVEMBER

## STARTER

### Maple Smoked Cured Salmon \*

Seaweed | Cucumber | Caviar | Horseradish  
Oyster Emulsion | Dill

### Butternut Squash Velouté \*

Confit Egg Yolk | Petite Root Vegetables  
Chestnut | Cranberry

### Ham Hock Pressing \*

Pistachio | Apple | Pickled Shallot  
Pork Puff | Piccalilli Dressing

### Beetroot Terrine (v)

Caramelised Onion | Chardonnay Poached Pear  
Walnuts | Spiced Granola | Sourdough

## MAIN

### Cod \*

Savoy Cabbage | Jerusalem Artichoke  
Lemon | Saffron Mash

### Roast Beef

Roast Potatoes | Mixed Vegetables  
Yorkshire Pudding | Red Wine Jus

### Chicken Breast \*

Celeriac | Salsify | Grilled Tenderstem | Onion  
Celeriac & Potato Dauphinoise

### Forest Mushroom Stuffed Gnocchi (v)

Pesto | Hazelnuts | Truffle Mushroom Sauce

## 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 Profiterole

Passion Fruit

### Baileys Brûlée

Fresh Berries | Cinnamon Tuile

### Raspberry Mousse

Chocolate Jelly | French Meringue

### Selection of Three British Artisan Cheeses

Chutney | Quince Jelly | Artisan Biscuits | Grapes | Celery  
(+£3.75 supplement)  
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. We reserve the right to charge Corkage Charge to guests who wish to bring in their own alcohol.

# DIWALI SET MENU

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

## STARTER

### Lasooni Tikka \* Med

Chicken Breast | Roasted Gram Flour  
Garlic | Yoghurt

### Kokuru Khanda \* Med

Lamb Shoulder Terrine | Pickled Cabbage  
Ginger Tomato Chutney

### Teil Jhaal Machh \* Med

Sea Bass | Yoghurt Pachedi | Legumes

### Papri Chaat (v)

Short Crust Pastry | Chickpeas | Potatoes  
Tamarind | Coriander

## MAIN

### Jhinga Moilee \* Med

Tiger Prawns | Mustard | Curry Leaves | Tomato  
Onion | Coconut Sauce

### Murg Lababdar \* Med

Chicken Breast | Onion & Tomato Sauce  
Dry Fenugreek | Cream

### Laal Maas \* Hot

Diced Lamb Leg | Cloves | Fennel | Dry Red Chillies

### Paneer Jalfrezi (v) \* Hot

Indian Cottage Cheese | Roasted Fennel & Cumin  
Onion & Pepper 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	Makai Matar * £4.00
Paratha £2.00	Kashmiri Aloo * £4.00
Onion Bhaaji * £3.50	Vegetable Samosas £3.50
Raita * £1.50	Mushroom Bhaaji * £4.00

## 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

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