

SET DINNER MENU £55 per head

Nocellara Olives

Starters

Grilled Artichoke Hearts

Yogurt, green cardamon & cream cheese

Cannonberg, Chenin Blanc, Western Cape South Africa 2022 (£20)

or

Duck Foie Gras Terrine (Supplement +£15)

Duck liver served with quince chutney

Riquewihr Gewurztraminer, Domaine Trapet 2021 (£30)

or

Quail (Supplement + £15)

Grilled boneless quail fillets, lime and chilli

Chablis, Domaine du Chardonnay 2022 (£28)

No1 de Dourthe, Sauvignon Blanc, Bordeaux 2022 (£24)

Main Course - Grills, Curries & Biryani

Grilled King Prawns (Supplement + £10)

King prawns with flaked chillies and tamarind

No1 de Dourthe, Sauvignon Blanc, Bordeaux 2022 (£24)

Chablis, Domaine du Chardonnay 2022 (£28)

or

Smoked Chilli Chicken

Grilled corn-fed chicken breast, fresh turmeric, Kashmiri smoked chilli

Gavi DOCG, Tenuta San Lorenzo 2022 (£25)

or

Lamb Rogan Josh (Supplement + £10)

Welsh lamb osso-bucco with dry ginger & Kashmiri chilli

Hunuc, Organic Malbec, Mendoza 2022 (£24)

Barolo, Mauro Molino 2019 (£52)

or

Chicken Makhani

Corn fed chicken breast San Marzana tomatoes, fenugreek leaves

Lawson Dry Hills, Pinot Noir, Marlborough 2019 (£26)

or

King Prawn Curry (Supplement + £10)

Moilee sauce

Albarino Davila, Rias Baixas 2022 (£24)

or

Jackfruit Biryani

Tender jackfruit, aromatic basmati rice, raitha

Lawson Dry Hills, Pinot Noir, Marlborough 2019 (£26)

or

Lamb Biryani (Supplement + £15)

Lamb cooked with aromatic basmati rice, mint, saffron and rose water, raitha

Negroamaro Pinatato, IGT Puglia 2022 (£20)

Pilau Rice or Naan

Desserts (Supplement £12)

Mango Brulee

Chateau de Ricaud, Loupiac 2016 (£18)

Or

Pistachio Ice Cream

Riquewihr Gewurztraminer, Domaine Trapet 2021 (£30)

Selection of Cheese (Supplement £18)

Lincolnshire Poacher, Baron Bigod and Cashel Blue

Ventoux La Claretiere, Domaine Amadieu, Rhone 2020 (£18)

Taylors 10yr Tawny Port (£20)

All dishes may contain nuts. Prices include VAT. A 15% discretionary service charge will be added to the bill.