

## SET DINNER MENU £65 per head

Nocellara Olives

### Starters

#### Grilled Artichoke Hearts

Yogurt, green cardamon & cream cheese

Cannonberg, Chenin Blanc, Western Cape South Africa 2022 (£24)

Or

#### Marinated Smoked Salmon (Supplement +£9)

Chablis, Domaine du Chardonnay 2022 (£34)

No1 de Dourthe, Sauvignon Blanc, Bordeaux 2022 (£28)

#### Duck Foie Gras Terrine (Supplement +£14)

Duck liver served with quince chutney

Riquewihl Gewurztraminer, Domaine Trapet 2021 (£32)

or

#### Quail (Supplement + £9)

French griddled boneless quail fillets, lime dressing

Chablis, Domaine du Chardonnay 2022 (£34)

No1 de Dourthe, Sauvignon Blanc, Bordeaux 2022 (£28)

### Main Course - Grills, Curries & Biryani

#### Grilled King Prawns (Supplement + £9)

King prawns with flaked chillies and tamarind

No1 de Dourthe, Sauvignon Blanc, Bordeaux 2022 (£28)

Chablis, Domaine du Chardonnay 2022 (£34)

or

#### Smoked Chilli Chicken

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

Gavi DOCG, Tenuta San Lorenzo 2022 (£30)

or

#### Lamb Rogan Josh (Supplement + £9)

Welsh lamb osso-bucco with dry ginger & Kashmiri chilli

Hunuc, Organic Malbec, Mendoza 2022 (£30)

Barolo, Mauro Molino 2019 (£68)

or

#### Chicken Makhani

Corn fed chicken breast San Marzana tomatoes, fenugreek leaves

Lawson Dry Hills, Pinot Noir, Marlborough 2019 (£33)

or

#### King Prawn Curry (Supplement + £9)

Moilee sauce

Albarino Davila, Rias Baixas 2022 (£30)

or

#### Morel & Shiitake Biryani

Morel & Shiitake mushrooms & aromatic basmati rice, raitha

Lawson Dry Hills, Pinot Noir, Marlborough 2019 (£33)

or

#### Lamb Biryani (Supplement + £9)

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

Negroamaro Pinatato, IGT Puglia 2022 (£27)

### Served with Pilau Rice or Naan

#### Desserts (Supplement £7)

##### Mango Brulee

Chateau de Ricaud, Loupiac 2016 (£22)

Or

##### Pistachio Ice Cream (Supplement £9)

Riquewihl Gewurztraminer, Domaine Trapet 2021 (£32)

#### Selection of Cheese (Supplement £17)

Lincolnshire Poacher, Baron Bigod and Cashel Blue

Ventoux La Claretiere, Domaine Amadieu, Rhone 2020 (£26)

Taylors 10yr Tawny Port (£20)

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