

## SET MENU

2 COURSES – £30 | 3 COURSES – £35



Soup of the Day

Please ask your server for today's special

*Cotes de Provence, Château Gairoird Rosé, France*

Prawn Tempura

Creamy spicy baby gem salad, samphire & gari

*Sancerre Domaine de Michel Girard et Fils, Loire, France*

Bistro Samosa Chaat (V)

Onion, tomato & coriander salsa, duo of chutney – tamarind & mint, crispy vermicelli

*Chardonnay Nielson by Byron Santa Barbara Country, California*



Grilled Salmon

Served with creamed potato mash, seasonal grilled vegetables & caper beurre blanc

*Chablis Louis Moreau, France*

Chicken Tikka Masala

Indo-British classic of spiced chicken tikka in flavourful tomato gravy, pounded spices & fresh coriander served with steamed rice

*Albarino La Val Orballo, Rias Baixas, Spain*

Wild Mushroom Risotto (V)

Parmesan shavings, Enoki garnish & mushroom pâté

*Fat Bastard Pinot Noir, Thierry & Guy, France*



Earl Grey Cambridge burnt cream caramel & cream cigar

*Muscat de Rivesaltes, Domain Lerys, France*

Sticky toffee pudding classic clotted cream & pecan brittle

*Grahams LBV Port*

*Optional wine pairing (125ml)*

*£17 per person for 2 courses or £24 per person for 3 courses*

V – Suitable for vegetarians

Before placing your order, please let us know if you have any food allergies or special dietary requirements  
A 12.5% discretionary service charge will be added to your bill.