



## PRIVATE DINING SET MENU SUMMER 2021

2 courses £28.50

3 courses £35

*pb = plant based*

*v = vegetarian*

### STARTERS

Spiced aubergine flatbread, dukkah, pomegranate, mint coconut yoghurt *pb*

Sun blushed tomato & parmesan croquettes, green chili dressing *v*

Bang bang chicken, cucumber, sesame, Korean dipping sauce

Sweet & sticky char sui ribs, spring onion & sesame

Garlic roasted prawns with lemon, parsley & chili

Tuna & avocado tartar, crispy shallots, truffle ponzu

### MAINS

Roasted harissa cauliflower & chick peas, pickled fennel, pomegranate, lemon tahini dressing *pb*

Sweet potato & spinach masala with fenugreek, coriander & lime, basmati rice *v*

Tuna poke bowl, sticky rice, cucumber, avocado, edamame, nori, mizuna, chili ponzu mayo

Crispy chicken schnitzel, salsa verde, fries & salad

Beer battered fish & chips, mushy peas, tartar

Slow roast mint & cumin lamb shoulder, Dishoom's gunpowder potatoes, watercress, lime raita

220g flat iron, chips & watercress

### PUDDINGS

A selection of ice creams & sorbets

Affogato – shot of espresso, vanilla ice cream

Eton Mess, vanilla & sumac roasted strawberries & raspberries

Peach & almond tart, mango sorbet

Hazelnut & dark chocolate brownie, vanilla ice cream

Cheese board, crackers & quince (£3 supplement)

*An optional 10% service charge is added to your bill – please ask if you would like this removed*

***Please ask to see all information about the 14 main ALLERGENS present in our menu***