



Sunday Lunch menu

Two courses £28.50, Three course £38.00

Roast tomato & red pepper soup with goat's curd, pesto & croutons

Sardines on toast, niçoise salad

Confit duck leg ballotine, Peking duck jelly, hoi sin, cashew, fennel & French bean salad

Chicken terrine, liver parfait, bacon jam, rosemary mascarpone, toasted sourdough

Salmon tempura, cucumber salad, soy, yuzu crème fraiche, avocado

Beetroot, walnut & blue cheese salad, 12-year-old balsamic

Roast rib of Derbyshire beef, Yorkshire pudding

Roast loin of pork, sage & onion stuffing, crackling

Chicken breast, spinach & parmesan stuffing, sweetcorn, polenta, Bakewell oyster mushrooms

Hake, ratatouille, octopus, fennel, hand rolled pasta, sauce vierge

Place, white beans, courgette, basil & mussel sauce

Pea & mint risotto, crispy hens egg, smoked crème fraiche

Apricot & pistachio tart, cherry & cranberry sorbet

Fromage frais mousse, strawberries, Kalamansi lime sorbet

Peach melba crumble with lemon verbena ice cream & custard

Casa Luker cremeux, coconut & lychee sorbet

Palette of homemade ice cream & sorbets

A selection of cheese, biscuits, homemade malt loaf, celery grapes

Fresh filter coffee or tea, sweets

£5.15 per person

Our beef & pork are both supplied by E. W. Coates in Two Dales

Service not included, added at guest's discretion
