



Sunday Lunch menu

Two courses £30.50, Three course £40.00

Pumpkin velouté, roasted chestnuts, toasted pumpkin seeds
Lightly pickled mackerel, fennel, cucumber, dill, seaweed sauce
Confit pork croquette, apple, prune, celeriac, smoked crème fraiche
Haddon Estate venison terrine, walnut, Cumberland sauce
Smoked salmon tartare, radish, lemon skin puree, horseradish ice cream
Beetroot & goats curd salad, pickled blackberries, 12-year-old balsamic, pinenuts (v)

Roast rib of Derbyshire beef, Yorkshire pudding
Roast loin of pork, sage & onion stuffing, crackling
Locally shot partridge, bread sauce, potato gnocchi, broccoli,
Bakewell oyster mushrooms, cider sauce
Stone bass, crushed potatoes, salsify, parsnip, red wine butter sauce
Cod, smoked mashed potatoes, kale, parsley root, roast chicken jus
Artichoke risotto, crispy hens' egg, truffle, parsley oil (v)

Sticky toffee pudding, caramel sauce, clotted cream ice cream
Chilled passion fruit rice pudding, mango, lychee & coconut sorbet
Bonfire toffee tart, honeycomb, maple, crème fraîche
Casa Luker chocolate delice, pear, ginger
Palette of homemade ice cream & sorbets
A selection of cheese, biscuits, homemade malt loaf, celery grapes

Fresh filter coffee or tea, sweets
£5.25 per person

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

Service not included, added at guest's discretion
