



Dinner Menu

Amuse Bouche

Homemade bread & butter

Starter

Hand dived scallop, squash, cashew, grated duck breast
£16.00

Mackerel, radish, turnip & horseradish velouté, Oscietra caviar bagel
£16.00

Partridge & duck liver wellington, grape, pear, hazelnut, wild mushroom puree
£16.00

Beetroot & goats curd salad, walnuts, nasturtium (v)
£14.00

Mains

Derbyshire beef fillet, cheek & tail ragout, potato mousseline, caramelised onion,
celeriac, herb & watercress emulsion, bordelaise sauce
£38.00

Haddon estate venison, artichoke, salsify, blackberries, stilton, chocolate sauce
£34.00

Cod, cauliflower, kale, ginger, seaweed, crispy cod tongue
£30.95

Baked root vegetables, wild mushrooms, smoked crispy quail eggs, truffle & cep tea (v)
£ 27.00

Pre-Dessert

Dessert

Caramel parfait, roasted acorn & Frangelico cream, caramelised pastry, apple
£8.80

Casa Luker chocolate soufflé, malted milk sorbet, mocha sauce
£9.60

Mojito mousse, pineapple, rum jelly
£8.80

A selection of three cheeses with crackers, malt loaf, celery, grapes & chutney
£13.35

Additional cheese
£2.95 each

Dishes can be modified upon request; however, we cannot guarantee that any items are completely allergen free due to being in a kitchen that contains ingredients with allergens

*Fresh filter coffee, cappuccino, espresso, a wide variety of teas,
lemon and mint infusions served with petit fours £6.10pp*

Service not included, added at guest's discretion.
