



Dinner Menu

Amuse Bouche

Homemade bread & butter

Starter

Derbyshire beef tartare, straw potatoes, oyster Kilpatrick
£16.00

Loch Duart salmon, seaweed, fennel, cucumber, Caviar
£16.00

Partridge, duck liver & pistachio ballotine, pear, parsley root, pickled mushrooms
£16.00

Watercress, spinach & egg yolk ravioli, confit onion, cheese & onion velouté (v)
£14.00

Mains

Goosnargh duck, cauliflower, salsify, kale, pickled blackberries, chestnut
£32.00

Haddon estate venison, pumpkin, Roscoff onion, black trompettes mushrooms,
sweet potato pomme dauphine, Lapsang Souchong sauce
£37.00

Halibut, peanuts, celeriac, artichoke, Brussel sprouts, truffle
£30.95

Beetroot & shallot tarte tatin, 12-year-old Balsamic, Barkham blue cheese, walnuts (v)
£27.00

Pre-Dessert

Christmas pudding souffle, brandy sauce, burnt butter ice cream
£10.00

Casa Luker chocolate & honey delice, malted milk, clementine
£9.50

Snowball parfait, caramelised white chocolate, lemon curd, cranberries
£9.50

A selection of three cheeses with crackers, malt loaf, celery, grapes & chutney
£15.00

Additional cheese
£4.00 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 £6.10

Service not included, added at guest's discretion
