



Dinner Menu

Amuse Bouche

Homemade bread & butter

Extra bread £3.95

Starter

Derbyshire beef tartare, liver parfait, pickled mushrooms,
oxtail consommé, aged beef fat crumpet

Hand dived Orkney scallop, cauliflower, seaweed, ginger

Slow cooked pork neck, pumpkin, prawns, cured pork

Beetroot & goats cheese pavlova, blackberries (v)

Mains

Goosnargh duck, kohlrabi, cabbage, apple, tamarind sauce

Haddon estate venison, maitake mushroom artichoke, stuffed onion,
smoked mashed potatoes, elderberry bordelaise sauce

Market fish, mussels, heritage carrots, verjus, grapes, potato croquettes

Roasted root vegetable Wellington, wild mushrooms, spinach, green peppercorn sauce (v)

Pre-Dessert

Chocolate parfait, Frangelico, praline, chestnut

Lemon semi freddo, pomegranate, pink gin fizz

Peacock garden apple souffle, apple sorbet

A selection of three cheeses with crackers, malt loaf, celery, grapes & crab apple jelly

Additional cheese £4.00 each

Two courses
£60.00 per person

Three courses
£75.00 per person

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 £6.75pp*

12.5% Service added at guest's discretion.
