



## Dinner Menu

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### Amuse Bouche

Homemade bread & butter

*Extra bread £3.95*

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### Starter

Herb fed chicken & smoked eel terrine, liver parfait, soy, chicken nugget

Jersey royal potatoes, dorset snail, smoked beef & bacon ragoût, seaweed, parsley

Skate wing, mussels, cucumber, kohlrabi, spring onion, thai curry

English asparagus, pea & broad bean salad, homemade ricotta,  
black olive, herb sauce (v)

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### Mains

Derbyshire lamb, grains, spring cabbage, artichoke, ewes curd, pinenuts,  
mint & preserved lemon sauce

Local pork, wild garlic, onion, morels, turnip, mashed potato

Monkfish, salsify, white asparagus, spinach, shimeji, truffle madeira sauce

Goats cheese & shallot agnolotti, spring vegetable, lightly smoked broth,  
onion bread, herb butter (v)

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Pre-Dessert

Coconut cheesecake parfait, rum baba, tapioca, pineapple & yuzu sorbet

Casa Luker chocolate, salted caramel, praline, toasted barley ice cream

Baked crème fraîche custard, rhubarb, sorrel, olive oil, doughnuts

A selection of 3 cheeses, crackers, malt loaf, celery, grapes & crab apple jelly

Additional cheese £4.00 each

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Two Courses £62.50

Three Courses £82.50

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*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.*

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