



Dinner Menu

Amuse Bouche

Homemade bread & butter

Extra bread £3.95

Starter

Mackerel, tomato, nasturtium, ponzu, Oscietra caviar

Duck liver & confit duck ballotine, cherries, onion & duck fat lardy cake

Hand dived Orkney scallop, kohlrabi, grape, cucumber, garden lovage

Beetroot & goats cheese salad, chilled beetroot & yuzu sauce (v)

Mains

Derbyshire lamb, Turkish aubergine, red pepper, lahmacun, pinenuts

Herb fed chicken, girolles, egg yolk, corn, celeriac, truffle sauce

Cod, courgette, brandade, mussels, basil

Roasted potato terrin, cauliflower, maitake, seaweed butter sauce, herb emulsion (v)

Pre-Dessert

Casa Luker chocolate, mango, lime caramel, Tahitian vanilla & miso ice cream

Pistachio & apricot bakewell, yoghurt, lemon thyme, honey

Raspberry mousse, lychee & raspberry sorbet, rose

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

Additional cheese £4.00 each

Two courses
£62.50 per person

Three courses
£82.50 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.
