



Dinner Menu

Amuse Bouche

Homemade bread & butter

Extra bread £3.95

Starter

Goats cheese & local honey ravioli, beetroot, pine nut, horseradish(v)

Duck liver and confit duck ballotine, apple, raisins, Sauternes, gingerbread

Derbyshire beef tartare, oyster Kilpatrick

Handpicked crab, home smoked salmon, hollandaise, toasted English muffin

Mains

Haddon estate venison, Jerusalem artichoke, kale, pomme dauphine, chocolate sauce

Herb fed chicken, Morteau sausage, Comté mashed potato, alliums, albufera sauce

Halibut, grapes, heritage carrots, brandade croquettes, mussels, verjus

Celeriac, potato & truffle pie, salsify, spinach, maitake mushrooms (v)

Pre-Dessert

Mango semifreddo, coconut rice, citrus fruit

Warm casa luker chocolate cake, caramel, candied nuts, cereal milk ice cream

Coconut cheesecake parfait, rhubarb, ginger custard

A selection of 3 cheeses, crackers, malt loaf, celery, homemade chutney

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.
