

## Tasting Menu

### Amuse Bouche



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



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



Derbyshire beef tartare, oyster Kilpatrick



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



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



A selection of three cheese's peacock crackers  
(As an additional course £12.50 supplement)



### Pre-dessert



Mango semifreddo, coconut rice, citrus fruit



Casa Luker chocolate mousse, coffee cream,  
candied nuts, mascarpone ice cream



**£99.50 per person**

The tasting menu is only available for the entire table;  
unfortunately substitute dishes are not possible

**£80.00 wine pairing per person**

***12.5% Service added at guest's discretion.***