

## ***Dinner Menu***

### **Amuse Bouche**

**Homemade bread & butter**  
***Extra bread £3.95***



**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, smoked salmon, hollandaise,  
toasted English muffin**



**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, chilled rice pudding, citrus fruit**

**Warm Casa Luker chocolate cake, caramel,  
candied nuts, cereal milk ice cream**

**Coconut cheesecake parfait, blood orange, ginger custard**

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

**Additional cheese £4.00 each**

**Two Courses £62.50, Three Courses £82.50**

**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.***