

Dinner Menu

Chef's canapés

Homemade bread & butter
Extra bread £4.50



Hand dived Orkney scallop, cucumber, kohlrabi, lime

**Confit Sladesdown duck, liver parfait, Maderia jelly,
cherries, toasted brioche**

**Pork & smoked eel ravioli,
sweetcorn & buttermilk velouté, lovage**

Tomato & melon salad, goats cheese ice cream, basil (v)



**Derbyshire lamb, courgette, artichoke, yogurt,
pinenut & cumin sauce**

**Herb fed chicken, girolles, watercress & herb emulsion,
onion, truffle potatoes**

**Stone bass, tapenade, fennel, saffron brandade,
octopus, Provençale sauce**

Gnocchi, summer beans, caponata, grilled pepper, smoked butter sauce (v)

Pre-Dessert



Frozen yoghurt, yuzu, white chocolate, apricot, local honey

Raspberry mousse, lychee & raspberry sorbet, rose

Coconut cheesecake parfait, strawberry, lime

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

Additional cheese £5.00 each

Two Courses £68.75 Three Courses £90.75

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 £7.40pp**

12.5% Service added at guest's discretion.