



À la carte menu (sample menu)

Chef's selection of canapés

£4 per person

Starters

Aged comté custard, oxtail, French onion consommé, Derbyshire beef tartare £16

Goat's curd mousse, granola, truffle honey, pear, walnut (v) £14

Handpicked crab, radish, cucumber, warm citrus sauce £17

Herb-fed chicken and smoked eel agnolotti, celeriac, parsley £17

Mains

Halibut, heritage carrots, grapes, mussels, verjus £38

Haddon Estate venison, Jerusalem artichoke, kale, pomme dauphine, chocolate £34

Sladesdown Farm duck, beetroot, red cabbage, peppercorn sauce £36

Baked potatoes, cauliflower, BBQ teriyaki mushrooms, seaweed and ginger (v) £25

Derbyshire sirloin steak, wholegrain mustard, carrot, chips, pickled red onion salad, béarnaise sauce £36

Desserts

Baked Mauritian sugar tart, pear, stem ginger £11

Chocolate, prune and blood orange, Pedro Ximenez custard £13

Toffee apple semifreddo, cheesecake cream, rhubarb, cinnamon beignets £11

A selection of 3 cheeses, crackers, malt loaf, homemade chutney £18

An optional service of 12.5% will be added to your bill.

This goes directly to our hardworking team who work hard to make your experience truly unforgettable.

****If you have an allergy or intolerance****

Please speak to a team member before you order food or drink. (V) dishes are suitable for vegetarians (VE) dishes are suitable for vegans (VEa) dishes that can be adapted to be suitable for vegans (GF) relates to food that has no gluten-containing ingredients (GFa) are dishes that can be adapted to suit a gluten-free diet