

# Sunday sample menu

## Starters

Trio of Maldon Oysters, jalapeno, tabasco, lemon (Gfa) **£18**

Truffled celeriac nosotto, egg yolk, prickled shimeji (Gfa) **£14**

Loch Duart salmon, horseradish, Squid Ink, cucumber (Gfa) **£17**

Isle of Wight heirloom tomatoes, almond, basil, olive, goats curd (Gfa) **£13**

## Mains

Roast Derbyshire beef sirloin, glazed carrot, seasonal green vegetables, house gravy (Gfa) **£38**

Roasted local pork belly, crackling, seasonal green vegetables, apple sauce (Gfa) **£36**

*All roasts are served with Yorkshire pudding, roast potatoes and cauliflower cheese*

Atlantic Cod, leeks, Jersey Royals, curry, smoked roe (Gfa) **£36**

Baby violet artichokes, barigoule, nasturtium, garden herbs (v) (Gfa) **£24**

## Desserts

85% chocolate Marquise, coffee, sea-salted vanilla ice cream **£13**

English cherry, frangipane, pistachio, tonka bean (Gfa) **£12**

Sticky toffee pudding, miso caramel, crème anglaise, yoghurt ice cream (v) **£13**

A selection of 4 cheeses, crackers, malt loaf and homemade chutney (Gfa) **£18**

Coffee and homemade petit fours **(£6 per person)**

(V) dishes are suitable for vegetarians

(GF) relates to food that has no gluten-containing ingredients

(Gfa) are dishes that can be adapted to suit a gluten-free diet

If you have an allergy or intolerance, please speak to a member of our team before ordering food or drink

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

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