

Sample Dinner Menu

Starter

Truffled Celeriac Nosotto, Egg Yolk, Pickled Shimeji (Gfa)
Derbyshire Pork Belly, Sweetcorn, Coriander, Scratchings(Gfa)
Loch Duart Salmon, Squid Ink, Horseradish, Cucumber (Gfa)
Isle of Wight Heirloom Tomatoes, Almond, Basil, Olive, Goats Curd (Gfa)

***Intermediate**

Orkney Scallop, Sauce Vierge, Harissa, Bisque (Gfa)
Smoked Potato, Lovage, Pickled Shallots, Broad Beans, Smoked Butter (Gfa)
Piano Key of Derbyshire Beef, Polenta, Salsa Verde

Main

Derbyshire Beef Fillet, Turnip Puree, Sweet & Sour Spinach Pinenut Compote, Chicken
Liver Parfait on Toast, Mushroom, Red Wine Sauce

£10.00 Supplement

Local Lamb, Mint, BBQ Aubergine, Courgette Flower, Rosemary Lamb Sauce (Gfa)
Sladesdown Farm Guinea Fowl, Onion and Pine Nut Compôte, Broccoli (Gfa)
Atlantic Cod, Leeks, Jersey Royals, Curry, Smoked Roe Sauce (Gfa)
Baby Violet Artichokes, Barigoule, Jersey Royals, Nasturtium, Garden Herbs (Gfa)

Dessert

Chocolate Fondant, Miso Sauce, Orange Zest Ice Cream
As our nominated charity dessert, £1 from each sale will go towards supporting CPRE, The Countryside Charity

Cherry, Pistachio Frangipane, Tonka Bean (Gfa)
Egg Custard Tartlet, English Strawberry, Oxalis
Selection Of Artisan Cheeses, Crackers, Chutney, Malt Loaf,
Medjool Dates (Gfa) (£5 supp)

Artisan tea or coffee with hand-made petit fours £6

2 Courses £55 3 Courses £75 *4 Courses £95

Main course option, available upon request.

If you have an allergy or intolerance, please speak to a member of our team before ordering food or drink.
(Gfa) are dishes that can be adapted to suit a gluten-free diet. 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.