

Sample Lunch Menu

Starters

- Loch Duart Salmon, Horseradish, Squid Ink, Cucumber (Gfa) **£17**
Derbyshire Pork Belly, Sweetcorn, Coriander, Scratchings(Gfa) **£14**
Isle of Wight Heirloom Tomatoes, Almond, Basil, Olive, Burrata (Gfa) **£13**
Broccoli, Crispy egg, Sauce gribiche, Pickled Shallot (Gfa) **£14**

Mains

- Local Lamb Rump, Mint, Goat's Cheese Mash Potato, Baby Courgettes,
Rosemary (Gfa) **£40**
Derbyshire Sirloin Steak, Pommery Mustard, Chips, Bearnaise Sauce (Gfa) **£37.50**
Atlantic Cod, Leek, Jersey Royals, Curry, Smoked Cod Roe Sauce(Gfa) **£34**
Baby Violet Artichokes, Barigoule, Nasturtium, Garden Herbs (Gfa) **£24**
Local Ale Battered Haddock, Chips, Curried Tartare Sauce (Gfa) **£26**

Salads & Sandwiches

- Cornfed Chicken Caesar, Parmesan (Gfa) **£18**
Mortadella, Pesto & Burrata, Dressed Salad, Chips (Gfa) **£18**
Smoked Salmon & Cream Cheese Sandwich, Dressed Salad, Chips (Gfa) **£19**
Toasted Cheese & Tomato Sandwich, Dressed Salad, Chips (Gfa) **£16**

Desserts

- Chocolate Fondant, Miso Sauce, Orange Zest Ice Cream **£13**
*As our nominated charity dessert, £1 from each sale will go towards supporting CPRE, The
Countryside Charity*
English Cherry, Frangipane, Pistachio, Tonka Bean (Gfa) **£12**
Sticky Toffee Pudding, Miso Caramel, Crème Anglaise, Yoghurt Ice Cream (v) **£13**
Selection of Artisan Cheeses, Crackers, Chutney, Malt Loaf, Medjool Dates (Gfa) **£18**

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

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.