



The Dining Room Sunday Menu

2 courses 16.95 | 3 courses 19.95

STARTERS

Soup of the day (gfo)(v)

House baked bread, flavoured butter

Heritage tomato and mozzarella salad (gf)(v)

Laverstoke buffalo mozzarella, tomato consommé, basil oil, tomato foam

Spiced chicken terrine

Raisin puree, spiced mayonnaise, tea and honey steeped apricots, toasted almonds, pickled shallots

MAINS

Sunday roast

Derbyshire Beef striploin / Derbyshire Lamb rump / Corn fed Chicken supreme

All served with roast potatoes, roast root vegetables, seasonal vegetables, cauliflower cheese, stuffing, pigs in blankets, Yorkshire pudding, pan gravy

Catch of the day (gfo)

Please ask server

Caramelised onion tarte (gf)(v)

Floral salad, cider vinegar dressing, goats cheese

Sides all 2.95

Chips, creamed spinach, pigs in blankets, potato gratin, house baked bread and dips, olives

DESSERTS

Gooseberry mess (gf)

Syllabub, meringue, dehydrated gooseberries

Chocolate tart

Raspberry gel, raspberry caviar, vanilla ice cream, crystallised pistachios

British cheese board (gfo) 3 cheeses | 5 cheeses £3 supplement | 7 cheese £5 supplement

Selection of British cheeses (please ask server), quince jelly, fig chutney, crackers