



THE DINING ROOM MENU STARTER

Soup of the day (v)(gfo) 5.50

house baked bread

Smoked salmon and crab roulade (gf) 7.50

Cucumber pickle, avocado puree, crab mayonnaise, salmon pearls, dill oil

Derbyshire beef tartare (gf) 9.95

Pickled mushrooms, truffle mayonnaise, cured egg yolk,

Roast fig and stilton (v)(gf) 6.95

Poached pear tartare, blue cheese dressing, cheese tuile, candied walnuts

Baked Camembert to share (gfo) 11.95

Rosmary and garlic, truffle oil, honey, house baked bread

Seared scallops (gfo) 8.95

Pea puree, black pudding, minted peas, lobster emulsion, pea shoots

MAINS

Jackfruit pakoras (ve)(gf) 13.95

Spiced okra and runner beans, bombay potatoes, mango chutney, pickled shallots

Roast duck breast (gf) 17.95

Duck leg, red cabbage jam, pickled fennel, duck fat polenta, five spice sauce

Derbyshire fillet of beef (gf) 26.95

Grilled portabello mushroom, vine cherry tomatoes, skinny fries, green peppercorn sauce

Stuffed pork tenderloin (gf) 15.95

Apple and apricot stuffing, glazed pork belly, jersey royal hash, spring greens, pork sauce

Roast cornfed chicken breast (gf) 15.95

Black garlic mash, courgette and asparagus, pesto, olive soil

Derbyshire chateau briand and lobster (gfo) 79.95 *

Whole fresh lobster, chips, beer battered onion rings, rocket salad, pesto stuffed tomatoes, green peppercorn sauce

Beetroot terrine (v)(gf) 13.95

Goats cheese, walnut romesco sauce, wilted greens, fennel ceviche

Catch of the day (market price)

SIDES

ALL 2.95

Chips

Seasonal vegetables

Glazed pigs in blankets

House baked bread and dips

Olives

*pre order only 48 hours in advance, price is for 2 people sharing