



THE DINING ROOM
EARLY BIRD MENU
2 COURSES £15.95

STARTER

Soup of the day (gfo)(v)

House baked bread

Roast fig and stilton (v)(gf)

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

Smoked salmon and crab roulade (gf)

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

Derbyshire beef tartare (gf) £3 Supplement

Pickled mushrooms, truffle mayonnaise, cured egg yolk

MAINS

Jackfruit pakoras (ve)(gf)

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

Roast cornfed chicken breast (gf)

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

Derbyshire fillet of beef (gf) £6 Supplement

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

Catch of the day (gfo)

Please ask server

Stuffed pork tenderloin (gf)

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

SIDES

ALL 2.95

Chips

Seasonal vegetables

Glazed pigs in blankets

House baked bread and dips

Olives

Early bird menu available for up to 6 guests

Wednesday - Friday 12pm - 6.30pm

Saturday 12pm - 6pm