



THE DINING ROOM MENU STARTER

Soup of the day (v)(gfo) 5.50

house baked bread

Soft shell crab (gf) 8.95

Mango and pineapple salsa, coconut creme fraiche, chilli oil

Ham hock terrine (gf) 7.50

Mustard mayonnaise, pickled veg, baby apple, Stilton custard, cheese crisp

Grilled watermelon and Halloumi (v)(gf) 6.95

Pistachio Dukkah, pomegranate, mint creme fraiche

Baked Camembert to share (gfo) 11.95

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

Seared scallops (gfo) 8.95

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

MAINS

Wild mushrooms and figs (ve)(gf) 13.95

Polenta, puy lentils, raspberry dressing

Moroccan spiced lamb rump (gf) 17.95

Quinoa, aubergine caviar, charred onion, date puree, asparagus, apricots, harissa yogurt

Derbyshire fillet of beef (gf) 26.95

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

Roast pork tenderloin (gf) 15.95

Apple and apricot salsa, glazed pork belly, confit potatoes, spring greens, pork sauce

Roast cornfed chicken breast (gf) 15.95

Potato and leek risotto, charred sweet corn, chicken wing gravy

Derbyshire chateau briand and lobster (gfo) 79.95 *

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

Courgette and sweetcorn fritters (v)(gf) 13.95

Carrot and coriander salad, charred sweetcorn mint yoghurt

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