



## THE DINING ROOM MENU STARTER

Maple roast celeriac and parsnip soup (v)(gfo) 5.50

Pumkin seed dukkha house baked bread

"Prawn cocktail" (gf) 7.95

Sriracha king prawns, little gem, tomato gel, oyster emulsion, avocado, caviar

Pigeon breast (gf) 7.95

Mushroom porridge, pickled blackberries, blackberry vinigrette, pistachio

Greek salad cheese cake (v)(gf) 6.95

Oregano granola, feta cream cheese, charred cucumber, peppers and tomatoes, olive tapenade

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

Cauliflower hotwings (ve)(gf) 6.95

Sriracha mayonnaise, spring onions

## MAINS

Chestnut and mushroom Bon Bons (ve)(gf) 14.95

Mushroom ragu, kale, mushroom ketchup, truffle mayonnaise

"Beef bourguignon" (gf) 19.95

Beef short rib, glazed vegetables, champ mash

Derbyshire fillet of beef (gf) 27.95

Garlic and bone marrow crumb, polenta, balsamic onions, tomatoes, beef dripping gravy

Roast pork belly (gf) 16.95

Pork tenderloin, potato gratin, pickled red cabbage, chicory, pork gravy

Roast pheasant breast (gf) 16.95

Parsnip puree, parmentier potatoes, pickled brambles, sprouts, hazel nuts

Derbyshire chateau brian and lobster (gfo) 79.95 \*

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

Caramilised onion tarte tatin (v)(gf) 14.95

Walnut pesto, goats cheese mousse, shallot puree, watercress salad

Nori poached seabass (gf) 17.95

Nori and mushroom duxelle, potato rosti, caviar, caviar sauce, seabass scratching

## SIDES

All 3.50

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  
subject to change