



THE DINING ROOM MENU STARTER

Soup of the day (v)(gfo) 5.50

house baked bread

Korean BBQ beef (gf) 7.50

Korean red cabbage slaw, Tihini mayonnaise, sesame

Duck Beignets (gf) 7.95

Black berry gel, pickled black berries, Dijon mayonnaise, pistachio

Saffron and tea stained egg (v)(gf) 6.95

Spiced potatoes, spiced ragu, pickled red onion, saffron aioli

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

Roast jerk sweet potato (ve)(gf) 14.95

Fried plantain, Okra, black eyed beans, pineapple salsa, coconut

Roast rump of lamb (gf) 18.95

Butternut squash puree, confit potatoes, carrots, garlic and anchovy butter

Derbyshire fillet of beef (gf) 26.95

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

Honey mustard glazed pork belly (gf) 16.95

Cauliflower puree, roast cauliflower, pickled red cabbage, sage and pistachio crumb, potatoes

Roast cornfed chicken breast (gf) 16.95

King oyster mushrooms, parmentier potatoes, sweetcorn, chicken gravy

Derbyshire chateau briand and lobster (gfo) 79.95 *

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

Twice baked ricotta (v)(gf) 14.95

Roast aubergine and courgette, tomatoes, parmentier potatoes, olive soil

Catch of the day (market price)

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