



## THE DINING ROOM MENU STARTER

**Soup of the day (v)(gfo) 5.50**  
house baked bread

**Beef and onion hash (gf) 7.95**  
Smokey beans, fried egg, horseradish mayonnaise, crispy shallots

**Pigeon breast (gf) 7.95**  
Mushroom porridge, pickled blackberries, blackberry vinaigrette, pistachio

**Mushrooms on toast (v)(gfo) 6.95**  
Garlic wild mushrooms, ciabatta, Stilton rarebit, truffle oil

**Baked Camembert to share (gfo) 11.95**  
Rosemary and garlic, truffle oil, honey, house baked bread

**Seared scallops (gf) 9.50**  
Pea puree, black pudding, minted peas, lobster emulsion, pea shoots

**Katsu curry (vegan)(gf) 6.95**  
Katsu tofu, Katsu sauce, pickles, sesame, puffed rice

## MAINS

**Cashew and apricot Falafel (vegan)(gf) 14.95**  
Cauliflower Tabbouleh, red pepper coulis, steeped apricots, roast romanesco, tomato and olive sauce, cashew dukkah

**Roast lamb rump 21.95**  
Black garlic gnochi, sauerkraut, fine beans, roast celeriac, lamb jus

**Derbyshire fillet of beef (gf) 28.95**  
Garlic and bone marrow crumb, polenta, balsamic onions, tomatoes, beef dripping gravy

**Herb brined pork tenderloin (gf) 17.95**  
Potato gratin, apple puree, pickled apples, leeks, whole grain mustard sauce, pork puffs

**Chicken ballontine (gf) 17.95**  
Pesto and mozzarella, Jerusalem artichoke puree, roast artichoke, potatoes, Puttanesca sauce

**Derbyshire chateau briand to share (gf) 59.95**  
16oz fillet steak, chips, balsamic onions, mushrooms, salad, roast cherry tomatoes, green peppercorn sauce

**Caramelised onion tarte tatin (v)(gf) 14.95**  
Walnut pesto, goats cheese mousse, shallot puree, watercress salad

**Catch of the day (gf) Market price**  
Please ask server

## SIDES

**All 3.50**

Chips

Seasonal vegetables

Glazed pigs in blankets

House baked bread and dips

Olives

Subject to change