



# The Dining Room

## early bird Menu

### 2 courses £19.95

#### STARTER

Soup of the day (gfo)(v)

House baked bread

Mushrooms on toast (v)(gfo)

Garlic wild mushrooms, ciabatta, Stilton rarebit, truffle oil

Beef and onion hash (gf) £3 Supplement

Smokey beans, fried egg, horseradish mayonnaise, crispy shallots

Katsu curry (vegan)(gf)

Katsu tofu, Katsu sauce, pickles, sesame, puffed rice

#### Mains

Herb brined pork tenderloin (gf)

Potato gratin, apple puree, pickled apples, leeks, whole grain mustard sauce, pork puffs

Chicken ballontine (gf)

Pesto and mozzarella, Jerusalem artichoke puree, roast artichoke, potatoes, Puttanesca sauce

Derbyshire fillet of beef (gf) £6 Supplement

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

Catch of the day (gfo)

Please ask server

Cashew and apricot Falafel (vegan)(gf)

Cauliflower Tabbouleh, red pepper coulis, steeped apricots, roast romanesco, tomato and olive sauce, cashew dukkah

#### SIDES

ALL 3.50

Chips

Seasonal vegetables

Glazed pigs in blankets

House baked bread and dips

Olives

Early bird menu available for up to 6 guests  
Wednesday - Thursday 5pm - order by 6.30pm  
Friday and Saturday 12pm - order by 6pm