



THE DINING ROOM MENU

STARTER

Soup of the day (v)(gfo) 5.95

house baked bread

Duck Rillettes (gfo) 7.50

Blueberry compote, Dijon mayonnaise, pickles, toasted nuts, toast

Butter milk chicken (gf) 7.50

Cabbage slaw, Sriracha mayonnaise, Sesame

Grilled watermelon and Halloumi (v)(gf) 6.95

Mint gel, Yoghurt, pomegranate, Dukkah

Baked Camembert to share (gfo) 11.95

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

Seared Scallops (gfo) 9.50

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

Buffalo Jackfruit Chicken Wings (vegan)(gf) 6.95

Sriracha Mayonnaise, spring onion, sesame

Squid Ink Battered King Prawns (gf) 7.95

Saffron Caesar dressing, fennel ceviche, romaine, Parmesan

MAINS

Katsu Curry (vegan)(gf) 14.95

Katsu Tofu, Katsu sauce, Sticky rice, pickles, sesame

Garlic and Oregano Lamb Rump (gf) 24.95

Spring greens, potatoes, pomegranate, feta, almonds, salsa verde

Derbyshire Heart of Rump 22.95 (gf)

Vine cherry tomatoes, portobello mushroom, rocket and red onion salad, green peppercorn sauce, skinny fries

Sticky Five Spice Pork Belly (gf) 17.95

Pancetta Arancini, soy Chinese cabbage, celeriac puree, five spice gravy

Lemon and Thyme Cornfed Chicken 17.95

Chorizo orzotto, charred sweetcorn, roast red pepper aioli

Derbyshire Chateau Briand to share (gf) 59.95

16oz fillet steak, chips, onion rings, vine cherry tomatoes, mushrooms, salad, green peppercorn sauce

Ricotta and spinach Gnudi (v)(gf) 14.95

Tomato and bean ragu, pesto, pine nuts

Catch of the day (gfo) Market price

Please ask server

SIDES

ALL 3.95

Hand Cut Chips

Seasonal vegetables

Glazed pigs in blankets

House baked bread and dips

Nocellara Olives

Subject to change