



THE DINING ROOM
EARLY BIRD MENU

2 COURSES £19.95 / 3 COURSES 24.95

STARTER

Soup of the day (gfo)(v)

House baked bread

Grilled Watermelon and Halloumi (v)(gf)

Mint gel, Yoghurt, pomegranate, Dukkah

Buttermilk Chicken (gf)

Cabbage slaw, Sriracha mayonnaise, sesame

Buffalo Jackfruit Chicken Wings (vegan)(gf)

Sriracha Mayonnaise, spring onion, sesame

MAINS

Sticky Five Spice Pork Belly (gf)

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

Lemon and Thyme Cornfed Chicken

Chorizo orzotto, charred sweetcorn, roast red pepper aioli

Derbyshire Heart of Rump (gf) £5 Supplement

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

Catch of the day (gfo)

Please ask server

Katsu Curry (vegan)(gf)

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

DESSERTS

Chocolate Fondant

Vanilla Ice Cream

White Chocolate and Passion Fruit Cheese Cake (gf)

Passion fruit, Passion fruit gel

Juniper and Elderflower Poached pear (gf)(vegan)

Cranberry and almond crumble, lemon sorbet

Lemon and Stem Ginger Posset (gf)

Rhubarb and ginger compote, poached rhubarb, pecan granola

SIDES

ALL 3.95

Hand Cut Chips

Seasonal vegetables

Glazed pigs in blankets

House baked bread and dips

Nocellara Olives

Early bird menu available for up to 6 guests

Wednesday - Thursday 5pm - order by 6.30pm

Friday and Saturday 12pm - order by 6pm