



THE DINING ROOM MENU STARTER

Soup of the day (v)(gfo) 5.95
house baked bread

Duck Liver Pate (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

Vegetable Tagine (vegan)(gf) 14.95
Spiced vegetables, Tagine sauce, chic peas, quinoa, apricots, date puree, almonds, harissa
yoghurt

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

Pistachio and Herb Crusted Pork Belly (gf) 17.95
Whole grain mustard mash, pickled baby apples, leeks and runner beans, cider and pork
gravy, pork puffs

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

Stuffed Gnocchi (v) 14.95
Tomato and bean ragu, courgette ribbons, black olive soil, Parmesan tuile, truffle oil

Catch of the day (gfo) Market price
Please ask server

SIDES

ALL 3.95

Hand Cut Chips

Honey Glazed Chorizo

Seasonal vegetables

Glazed pigs in blankets

House baked bread and dips

Nocellara Olives

Subject to change