



## 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

Pistachio and Herb Crusted Pork Belly (gf)

Whole grain mustard mash, pickled baby apples, leeks and runner beans, cider and pork gravy, pork puffs

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

Vegetable Tagine (vegan)(gf)

Spiced vegetables, Tagine sauce, chic peas, quinoa, apricots, date puree, almonds, harissa yoghurt

### DESSERTS

Lemon and Blue Berry Cheese Cake (gf)

Blue berries, lemon curd, lemon gel, meringue

Coconut and Lime Panna Cotta (gf)(vegan)

Chilli, mango and pineapple salsa, coconut granola

White Chocolate and Basil Arancini (gf)

Strawberry compote, compressed strawberries, vanilla ice cream

### SIDES

ALL 3.95

Hand Cut Chips

Honey Glazed Chorizo

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