



THE DINING ROOM MENU STARTER

Soup of the day (v)(gfo) 5.95

house baked bread

Chicken and Ham Hock Terrine (gf) 7.50

Pickled vegetables, piccalilli mayonnaise, Stilton custard, walnuts, cheese crisp

Steak Tartare (gf) 9.95

Soy cured egg yolk, truffle mayonnaise, pickled red onion and mushrooms, Parmesan

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) 9.95

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) 15.95

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

Spiced Lamb Rump (gfo) 26.95

Feta and lamb Bon Bon, aubergine caviar, giant cous cous, date puree, charred onions, apricots, mint yoghurt, pomegranite, almonds

Derbyshire Heart of Rump 23.95 (gf)

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

Pistachio and Herb Crusted Pork Belly (gf) 18.95

Confit cheek, chorizo croquette, chorizo, courgette and beans, pork puffs, pickled vegetables

Pesto and Mozzarella Stuffed Chicken 17.95

Parmentier potatoes, pancetta, romesco sauce, charred onions and sweet corn, pesto mayonnaise, BBQ wing

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) 15.95

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