



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

Chicken and Ham Hock Terrine (gf)

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

Buffalo Jackfruit Chicken Wings (vegan)(gf)

Sriracha Mayonnaise, spring onion, sesame

MAINS

Pistachio and Herb Crusted Pork Belly (gf)

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

Pesto and Mozzarella Stuffed Chicken (gf)

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

Derbyshire Heart of Rump (gf) £6 Supplement

Vine cherry tomatoes, portobello mushroom, rocket and red onion salad, 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