



THE DINING ROOM MENU STARTERS

Soup of the Day (v)(gf) 7.50

House baked bread

Lamb Kofta (gf) 9.95

Romesco, feta, harissa yoghurt, pomegranate, Dukkah

Garlic Wild Mushrooms (v)(gf) 8.95

Stilton Rarebit, mushroom ketchup, mushroom and black olive crumb

Seared Bavette Steak (gf) 9.95

Salsa Verde, Charred corn salsa, Truffle mayonnaise

Baked Camembert to share (gfo) 16.95

Rosemary and garlic, truffle oil, honey, house baked bread

Seared Scallops (gfo) 12.95

Pea puree, black pudding, minted peas, lobster emulsion

Cauliflower Hotwings (vegan)(gf) 8.95

Buffalo Sauce, Sriracha Mayonnaise, spring onion, sesame

Duck Liver Pate (gfo) 9.50

Blueberry and thyme compote, pickles, toast

MAINS

Katsu Curry (vegan)(gf) 18.95

Crispy Tofu, Katsu sauce, sticky rice, Kimchi, pickles, nori, sesame

Roast Rump of Lamb (gf) 30.95

Saffron mash, roast red pepper pesto, tenderstem, cherry tomatoes, black garlic aioli, black olive and mushroom crumb

Parmesan Crusted Pork Belly (gf) 21.95

Pork tender loin, Chorizo arancini, Chorizo, courgette and bean ragu, fennel ceviche, pork puffs

Cornfed Chicken Breast (gf) 21.95

Runner bean and pea Fricassee, charred corn, hash browns, chicken gravy

Derbyshire Heart of Rump (gf) 28.95

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

Derbyshire Chateau Briand to share (gf) 69.95

16oz fillet steak, chips, onion rings, vine cherry tomatoes, mushrooms, salad, peppercorn sauce

Sweetcorn and Courgette Fritters (v)(gf) 18.95

Carrot, cucumber and coriander salad, tzatziki, feta, parmentier potatoes, pine nuts

Catch of the Day (gfo) Market Price

SIDES

ALL 4.50

Hand Cut Chips

Truffle and Parmesan Chips £1 Supplement

Honey Glazed Chorizo

Seasonal vegetables

Glazed pigs in blankets

House baked bread and dips

Nocellara Olives