



## THE DINING ROOM

### MENU

#### STARTERS

**Soup Of The Day (v)(gfo) 8.50**

House baked bread

**Sticky Lamb Belly (gf) 10.50**

Hummus, feta, pomegranate, mint yoghurt, Dukkah

**Baked Goats Cheese (v)(gf) 9.50**

Beetroot Waldolf salad, beetroot gel, pickled apples, cheese crisp

**Sloe Gin Glazed Pigeon Breast (gf) 10.50**

Celeriac puree, Granola, pickled blackberries, black olive and mushroom crumb

**Baked Camembert (gfo) 17.95**

Truffle oil, honey, chilli jam, house baked bread

**Seared Scallops (gfo) 13.50**

Pea puree, black pudding, minted peas, lobster emulsion

**Shiitake Mushroom Pakora (vegan)(gf) 9.50**

Onion pickle, spiced mayonnaise, mango chutney

**Smoked Salmon Roulade (gf) 10.50**

Sriracha king prawns, pickled cucumber, dill emulsion, lemon gel, herb crumb

#### MAINS

**Beetroot and Mushroom Wellington (vegan) 19.95**

Truffle mash, tenderstem, wild mushroom gravy, pickles

**Garlic and Herb Rump of Lamb (gf) 30.95**

Spring Greens, potatoes, pomegranate, feta, almonds, salsa verde, olive soil

**Confit Pig Cheek (gf) 24.95**

Pistachio pork belly, Dauphinoise, cassoulet, fennel ceviche, pickled red cabbage

**Lemon and Thyme Chicken Roulade (gf) 23.95**

Bacon, spinach, leeks, potatoes, asparagus, glazed parsnip, parsnip crisps

**Derbyshire Heart of Rump (gf) 29.95**

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

**Derbyshire Chateau Briand (gf) 74.95**

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

**Twice Baked Ricotta Souffle (v)(gf) 19.95**

Mediterranean vegetable roast polenta, spinach and tomato sauce, pickled vegetables, black olive soil, salsa verde

**Catch of The Day (gfo) Market Price**

#### SIDES

**ALL 4.75**

Hand Cut Chips

Truffle and Parmesan Chips £1.50 Supplement

Honey Glazed Chorizo

Seasonal vegetables

Glazed pigs in blankets

Onion rings

House baked bread and dips

Nocellara Olives

