



THE DINING ROOM

MENU

STARTERS

Soup Of The Day (v)(gfo) 8.50

House baked bread

Korean Glazed Lamb Belly (gf) 10.50

Slaw, sriracha mayonnaise, sesame

Grilled Water melon and Halloumi (v)(gf) 9.95

Mint gel, Greek yoghurt, pomegranate, dukkah

Sloe Gin Glazed Pigeon Breast (gf) 10.95

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

Baked Camembert (gfo) Half 9.95 / Full 17.95

Truffle oil, honey, chilli jam, house baked bread

Seared Scallops (gfo) 13.50

Pea puree, black pudding, minted peas, lobster emulsion

Cauliflower Hotwings (vegan)(gf) 9.50

Sriracha mayonnaise, spring onion, sesame

Soft Shell Crab (gf) 12.95

Mango and pineapple salsa, creme fraiche, chilli oil, sesame

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 Cornfed Chicken (gf) 23.95

Rosemary and garlic mash, spinach and tomato sauce, pesto vegetables

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 (to share)

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

Twice Baked Ricotta (v)(gf) 19.95

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

Spanish Style Fish Pie (gf) 26.95

Haddock, King prawns, chorizo and bean ragu, truffle and Parmesan mash

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

