



THE DINING ROOM

MENU



STARTERS

Soup Of The Day (v)(gfo) 8.50

House baked bread

Moroccan Lamb Kofta (gf) 10.50

Romesco sauce, cucumber pickle, Harissa yoghurt, date puree, apricot, almonds

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

Mint gel, Greek yoghurt, pomegranate, dukkah

Seared Pigeon Breast (gf) 10.95

Carrot puree, fennel and orange, asparagus, hazelnuts

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

Shiitake and Aubergine Cannelloni (vegan)(gf) 19.95

Ratatouille, wild mushrooms, mushroom ketchup, olive soil

Garlic and Herb Rump of Lamb (gf) 29.95

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

5 Spice Pig Cheek (gf) 24.95

Pork belly, sticky rice arancini, soy and ginger pak choi, charred spring onion and sweetcorn, Kimchi, pork sauce

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

Spiced Paneer (v)(gf) 19.95

Bombay hash brown, spiced lentils and chickpeas, onion Bhaji, harissa yoghurt, mango chutney, pickled onion, herb salsa

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