



THE DINING ROOM SUNDAY MENU

STARTERS

Soup Of The Day (v)(gfo) 8.50

House baked bread

Baked camembert (v)(gfo) Half 9.95 / Full 17.95

Chilli jam, truffle oil, honey, house baked bread

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

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

Mint gel, Greek yoghurt, pomegranate, dukkah

Moroccan Lamb Kofta (gf) 10.50

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

Seared Scallops (gf) 13.50

Minted peas, pea puree, black pudding, lobster emulsion

MAINS

Sunday Roast (gfo) 21.95

Beef striploin / Corn fed chicken supreme / Lamb rump £5 supplement

All served with roast potatoes, roast root vegetables, seasonal vegetables, cauliflower cheese, pig in blanket, stuffing, Yorkshire pudding, pan gravy

Shiitake and Aubergine Cannelloni (vegan)(gf) 19.95

Ratatouille, wild mushrooms, mushroom ketchup, olive soil

Derbyshire Heart of Rump (gf) 29.95

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

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

Seasonal vegetables

Glazed pigs in blankets

House baked bread and dips

Nocellara Olives

Honey Glazed Chorizo