sunday lunch menu

to begin... home-made crisps & nibbles, at your table...freshly baked bread

starter

cauliflower soup (ve available) dovedale blue | chive

heritage tomato (ve) ricotta | basil | parmesan

chicken terrine

pistachio | pancetta | kohlrabi

spiced crab salad

gazpacho | pickle | jelly

pork belly

fennel | gooseberry | cider

main

organic tofu (ve)
sweet potato | agave nectar | pak choi

braised lamb shoulder

minted pesto | courgette | feta (upper vicarwood farm, quarndon, derbyshire)

herb gnocchi (v)

blushed tomato | parmesan | spinach

roast striploin of beef

roast potatoes | yorkshire pudding | pan jus (hardwick Hall, chesterfield)

chicken breast

truffle | polenta | mushroom

sea trout

chorizo | mussel | tomato

lavender ratatouille (ve)

courgette | aubergine caviar | olive

sides

cauliflower cheese | panache of vegetables | minted new potatoes | roast potatoes £3.95



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dessert

cheese

celery | grapes | chutney (supplement £3.00)

pistachio cake

spiced honeycomb | raspberries | white chocolate

chocolate tranche

salted caramel | hazelnut

crème brûlée

black cherry | mascarpone

elderflower panna cotta

tonka bean | sorbet | strawberry

sorbet (ve)

lime | chocolate | strawberry

eton mess (ve)

aquafaba meringue | yoghurt | berries

two courses £25.00 | three courses £30.00 | children under 10 £20.00

we are able to cater for specific dietary requirements, please speak to one of our team

