

# Terroir Bistro

Local food, naturally

Restaurant of the year 2017 Derby Food and Drinks awards  
Newcomer of the year 2017 Derbyshire Life Food and Drinks Awards

Festive set menu (available Sun-Thurs all day and Friday and Saturday Lunch times /  
pre order only)

2 Courses £26.50

3 Courses £32.50

## Starters

In house smoked duck breast and walnut salad with a mulled wine dressing  
Smoked salmon pate with brandy butter and toasted rye\*  
Honey roasted parsnip soup with rustic bread (V)\*  
Caramelised fig and goats cheese salad with pickled beetroot (V)  
Wild mushrooms cooked in garlic butter on toasted bread (V - can be vegan)\*

## Mains

Roasted breast of Norfolk bronze Turkey with colcannon mash, truffle sprouts, roasted seasonal  
vegetables, cranberry sauce and gravy  
Guinea fowl with mashed potatoes, fine beans and our signature wild mushroom & truffle cream sauce  
Whole roasted brown trout with beetroot, braised cauliflower and a hollandaise sauce  
Festive pie with roasted new potatoes, braised red cabbage and an onion gravy (V)\*  
Spelt risotto with seasonal winter vegetables, confit garlic, cranberries and chestnuts (Vegan)\*  
Roasted hay-smoked butternut squash with lentils, roasted beetroot, damson chutney and whipped  
goats cheese (V can be vegan)  
Our own rare breed Shetland braised beef served with beef dripping potatoes and kale

## Pudding

Baked honey figs with Daltons vanilla ice cream  
Chocolate pot with brandy whipped cream and a shortbread biscuit\*  
Figgy pudding with brandy cream\*  
A selection of regional cheeses, biscuits, chutney and walnuts\* (£3 supplement)

## Service charge

We don't add any service charge to your bill as we have chosen to pay our team a fair living wage. Any tips are at  
your discretion for good service and will be shared between all the staff.

Our menu is gluten free except for dishes marked with \*. Gluten free bread available on request