



THE DINING ROOM FESTIVE MENU STARTER

Celeriac and apple soup (v)(gfo) 4.95

walnuts, sour cream, dill oil, house baked bread

Seared pigeon breast 6.95

chestnut and sage orzotto, burnt apple puree

Beer braised potted beef brisket (gfo) 6.95

Pickles, English mustard mayonnaise, house baked bread

Jerusalem artichoke tarte tatin (v)(gf) 5.95

Pomegranate, goats cheese, walnuts

Baked Cornish truffer (gfo) 9.95

Bacon jam, house baked bread

Seared scallops (gfo) 8.95

Pea puree, black pudding, minted peas, lobster emulsion, pea shoots

MAINS

(all served with seasonal vegetables excludes chateau briand)

Chestnut and thyme dolmade (v)(gf) 11.95

Courgette ragu, pickled shallots, toasted nut crumb

Roast guinea fowl (gf) 16.95

Creamed sprouts, cabbage and bacon, guinea fowl croquette, guinea fowl sauce

Derbyshire fillet of beef (gf) 26.95

Truffle mash, glazed baby onions, wild mushrooms, red wine sauce

Roast pork belly (gf) 15.95

Celeriac and apple puree, pickled red cabbage, confit potato, pickled apples, pork sauce

Spiced Derbyshire lamb canon 18.95

Glazed lamb belly, saffron pearl barley, date puree, steeped apricots, yoghurt dressing

Derbyshire chateau briand and lobster (gfo) 79.95 *

Whole fresh lobster, chips, beer battered onion rings, rocket salad, pesto stuffed tomatoes, bearnaise sauce

Beetroot and mushroom wellington (ve)(gf) 11.95

Wild mushroom gravy

Grilled dover sole (gf) 16.95

Smoked garlic mash, Romanesco, caper and dill sauce, Exmoor caviar

SIDES

ALL 2.95

Chips

Seasonal vegetables

Glazed pigs in blankets

House baked bread and dips

Olives

*pre order only 48 hours in advance, price is for 2 people sharing