

Dinner Menu

Borlotti bean soup, ratatouille, basil oil £5.95

Scallop, confit pork, onions, apple and balsamic £13.25

Squab pigeon breast and leg, sweetcorn and truffle purée, morteaux sausage, walnut dressing £11.45

Crab, marinated mackerel, ruby grapefruit, white asparagus and radish £11.45

Corn fed chicken and pea salad, chicken liver parfait, morel dressing £10.75

Duck liver ballotine, apricot, gingerbread crisp, almonds, muscat gel £11.45



Loin of local lamb, breast, shoulder cassoulet, aubergine and miso £27.50

Assiette of rabbit, tarragon gnocchi, carrots, mustard sauce £27.25

Derbyshire rib-eye, sweetbread and salt beef ravioli,
smoked onion purée, truffle and Madeira sauce £31.50

Pollock, olive oil and saffron apple purée, tomato and chorizo chutney, olive, sardine vinaigrette £26.25

Turbot, lemon and watercress risotto, roasted beets, brown shrimp and tomato sauce £28.25

Halibut, smoked eel and lettuce cream, peas and broad beans £26.25



Cherry parfait, chocolate and cherry Swiss roll, chocolate sorbet £8.20

Sicilian lemon meringue pie, lemon and basil sorbet £7.50

Assiette of desserts £8.75

A palette of ice cream £7.95

Strawberries and peach poached with sumac, pistachios, strawberry and Champagne soup £7.50

A selection of 5 cheeses, Peacock crackers £8.20

Goat's cheese mousse rolled in granola, goat's cheese and truffled honey ice cream, apple and celery
salad £7.95



Fresh filter coffee, cappuccino, espresso, a wide variety of teas including leaf teas, lemon or mint
infusion with petit fours £4.00