

DINNER MENU

2-courses £65.00

3-courses £80.00

SNACKS

OUR BREAD

Hendo's butter

To Start...

HAND DIVED ORKNEY SCALLOP
rhubarb kimchi, smoked kohlrabi, rhubarb
Dashi.
(£5.00 Supplement)

"HOT POCKET"
smoked ham hock, Black Cow cheddar mousse,
tomato chutney, Iberico ham

BBQ CARROT RISOTTO
fermented barley risotto, lardo
& carrot top pesto

COURGETTE FLOWER
ricotta stuffed tempura courgette flower &
courgette & basil broth



Riverside Cheeseboard... before or after, the choice is yours

(£20 supplement per board)

Tunworth, Quicques Vintage Cheddar, Dovedale Blue & Golden Cross
with homemade crackers & our chutney

To Finish...

AMALFI LEMON POSSET
fennel pollen meringue & raspberry ice cream

BULLION CHOCOLATE
caramelised banana, chocolate crumb
& banana Ice cream

PASSIONFRUIT MILLE-FEUILLE
passionfruit cremeux, caramelised white chocolate, mango
ice cream & compressed lychee

To Follow...

NORTH SEA COD
brassicas, Hasselback potatoes, nasturtium
& wasabi sauce

PACKINGTON FARM CHICKEN
chicken fat focaccia, harissa leeks, confit
garlic mayonnaise & caramelised leeks

LEMON & RICOTTA DUMPLINGS
braised fennel, broad beans, burnt lemon,
sorrel beurre blanc

DERBYSHIRE LAMB
BBQ rump, slow cooked shoulder, labneh,
triple cooked Jersey Royal, wild garlic salsa
verde, English asparagus
(£5.00 Supplement)

SIDE - £5.00

Cavolo Nero, sprouting broccoli & peas

PLEASE MAKE OUR TEAM AWARE OF ANY DIETARY
REQUIREMENTS OR ALLERGIES

PLEASE NOTE A DISCRETIONARY 12.5% SERVICE CHARGE
IS ADDED TO ALL FOOD & DRINK