

# A LA CARTE MENU

includes Our Bread & Hendos butter

## SNACKS

GORDAL OLIVES - £5.00

PEAK DISTRICT HONEY ROASTED CAHEWS - £4.00

1/2 DOZEN CRISPY QUAIL EGGS - £8.00

## MAINS

SALT CHAMBER AGED DUCK - £30.00

Jerusalem artichoke, kale & salsify

CORNISH COD - £29.00

coastal herbs, cucumber & wasabi beurre blanc

HARISSA SPICED SQUASH - £24.00

saffron yoghurt, couscous & tagine sauce

DERBYSHIRE BEEF FILLET - £40.00

potato terrine, Villa Truffo cheese, purple sprouting  
broccoli & peppercorn sauce

## SIDES

CHIVE MASH WITH CRISPY CHICKEN SKIN - £6

RED CABBAGE WITH REDCURRANT JELLY - £5

TRUFFLE & PARMESAN FRIES - £5

PURPLE SPROUTING BROCCOLI & BLACK GARLIC - £6

## STARTERS

72 HOUR PORK BELLY - £14.00

fennel & Granny Smith

FERMENTED BARLEY - £12.00

Roscoff onion, Old Winchester & parsley

CURED LOCH DUART SALMON - £14.00

dill mayonnaise, smoked belly & sorrel granita

## CHEESE

RAFTERS CHEESEBOARD - £20.00

Miller's Damsel crackers, seasonal chutney &  
quince

## DESSERTS

BLACKCURRANT SOUFFLE - £14.00

sweet cicely ice cream & liquorice custard

VANILLA CHEESECAKE - £12.00

Mirabelle plum sorbet & ginger beer jelly

BULLION CHOCOLATE MOUSSE - £15.00

whiskey ganache, mandarin & pine

*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*