

DINNER MENU

2 - course £60 per person

3 - course £75 per person

SNACKS

OUR BREAD

Hendo's butter

To Start...

LOCH DUART SALMON

Blood orange, Szechuan pepper, Hon Dashi,
kaffir lime

POACHED NORTH SEA COD

beer batter scraps, crushed peas, "tartare
sauce"

SALT BAKED SWEDE

apple caramel, hazelnut & smoked butter sauce

72 HOUR PACKINGTON PORK BELLY

turnip puree, apricot stuffing & crackling

To Follow...

CORNISH SEA BASS

"fish pie", crispy quail egg, fennel puree &
vermouth sauce

CREEDY CARVER DUCK

beetroot & cep ragu, fermented red
cabbage ketchup & confit duck leg
croquette

SAGE & POTATO DUMPLINGS

celeriac, pickled walnut, dandelion &
Cropwell Bishop Stilton sauce

DUO OF DERBYSHIRE BEEF

(£15 supplement)

maitake mushroom, XO mayonnaise, hash
brown & crispy seaweed

SIDES - £5.00

Cavolo Nero, sprouting broccoli & peas

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Baby parsnips roasted in Sheffield Honey

Riverside Cheeseboard...

before or after, the choice is yours

(£20 supplement per board)

Tunworth, Black Cow Cheddar, Peakland Blue & Ragstone
homemade crackers & our chutney

To Finish...

STEM GINGER CHEESECAKE

Yorkshire rhubarb & ginger bread ice cream

NEVADO WHITE CHOCOLATE MOUSSE

compressed pineapple, passionfruit cremeux & mango ice
cream

SHEFFIELD BLOSSOM HONEY CAKE

milk ice cream, honey tuille & kalamansi curd

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