

## SATURDAY LUNCH MENU

2 - course £40 per person

3 - course £55 per person

12:30 - 2:30 pm

### SNACKS

#### OUR BREAD

Hendo's butter

#### To Start...

##### 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

#### 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

compressed pineapple, passionfruit cremeux & mango ice cream

##### SHEFFIELD BLOSSOM HONEY CAKE

milk ice cream, honey tuille & kalamansi curd

#### 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

Baby parsnips roasted in Sheffield Honey

*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*