

DINNER MENU

2-courses £65.00

3-courses £80.00

SNACKS

OUR BREAD
Hendo's butter

To Start

BEETROOT
chewy, pickled, salt baked, glazed,
Wigmore custard

ASPARAGUS
English asparagus, wild garlic emulsion, brioche
and confit Arlington white egg yolk

OX TAIL RAVIOLO
beef consommé, celeriac salad

GIN CURED TROUT
cucumber, fennel pollen yoghurt

To Follow

LEMON SOLE
confit potatoes, herb mousse & courgettes

DERBYSHIRE PORK FILLET
caramelised lardo, pork cheek croquette
Tokyo turnips & Granny Smiths Apple

MUSHROOM & SQUASH PITHIVIER
loaded hispi cabbage

DERBYSHIRE LAMB RUMP
lamb fat brioche bun, endive and
lovage emulsion

Sides - £5.00

CARROTS
braised carrots, yoghurt, dukkha

BROCCOLI
tender-stem broccoli, black garlic puree

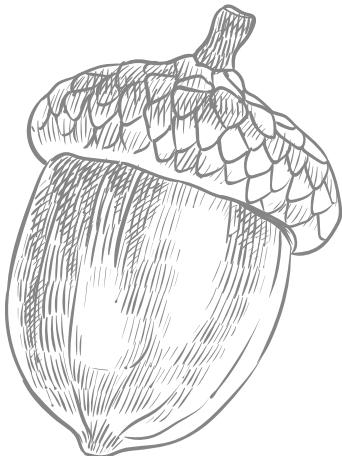
POTATOES
creamed potatoes, crispy potato crumb

To Finish

BRAMLEY APPLE SPONGE
honey caramel, Chantilly cream

RHUBARB
poached Yorkshire rhubarb, milk ice cream,
white chocolate & Rapeseed Sponge

BLACKCURRANT SOUFFLE
liquorice ice cream



**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**