

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

BABY CARROTS
carrot & cumin chutney, chervil pesto & labneh

ORKNEY HAND DIVED SCALLOP
celeriac & English salami porridge,
smoked celeriac sauce
(£5 supplement)

CURED GILT HEAD BREAM
Isle of Wight tomatoes & elderflower

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

CAULIFLOWER
Quickes cheddar, toasted sunflower seeds

BROCCOLI
tender-stem broccoli, black garlic puree

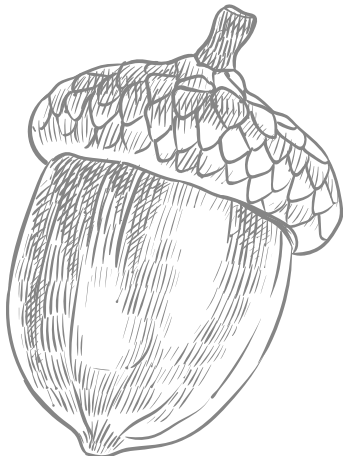
POTATOES
crispy potatoes, braised onions & garlic

To Finish

BRAMLEY APPLE SPONGE
honey caramel, Chantilly cream

"PEACH MELBA"
roasted French peaches, Breton sable, almonds
vanilla crèmeux,, raspberry sorbet

STRAWBERRIES & CREAM
brown butter sponge, English strawberries
pistachio 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