

# DINNER MENU

2-courses £60.00

3-courses £75.00

## SNACKS

### OUR BREAD

Hendo's butter

### To Start...

#### LOCH DUART SALMON

Blood orange, Szechuan pepper, Hon Dashi,  
kaffir lime

#### "HOT POCKET"

smoked ham hock, Black Cow cheddar mousse,  
tomato chutney, Iberico ham

#### BUTTERNUT SQUASH

miso hollandaise, black garlic glaze  
& puffed pumpkin seeds

#### BBQ CARROT RISOTTO

fermented barley risotto, sliced lardo,  
carrot top pesto & three cornered leek

### To Follow...

#### NORTH SEA COD

brassicas, Hasselback potatoes, nasturtium  
& wasabi sauce

#### DERBYSHIRE LAMB

BBQ rump, slow cooked shoulder, labneh,  
triple cooked Jersey Royal, wild garlic salsa  
verde, English asparagus

#### LEMON & RICOTTA DUMPLINGS

braised fennel, broad beans, burnt lemon,  
sorrel beurre blanc

#### PACKINGTON FARM CHICKEN

chicken fat focaccia, harissa courgettes,  
confit garlic mayonnaise & caramelised  
leeks.

### SIDE - £5.00

Cavolo Nero, sprouting broccoli & peas

### Riverside Cheeseboard...

#### before or after, the choice is yours

(£20 supplement per board)

Tunworth, Black Cow Cheddar, Dovedale Blue & Golden Cross  
homemade crackers & our chutney

### To Finish...

#### AMALFI LEMON POSSET

fennel pollen meringue & raspberry ice cream

#### BULLION CHOCOLATE

caramelised banana, chocolate crumb  
& banana ice cream

#### PASSIONFRUIT MILLE-FEUILLE

passionfruit cremeux, caramelised white chocolate, mango  
ice cream & compressed lychee

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

