

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"

BUTTERNUT SQUASH

miso hollandaise, black garlic glaze
& puffed pumpkin seeds

72 HOUR PACKINGTON PORK BELLY

turnip puree, apricot stuffing & crackling

To Follow...

CORNISH LINE CAUGHT BASS
brassicas, Hasselback potatoes,
nasturtium & wasabi sauce

CREEDY CARVER DUCK

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

AMALFI LEMON & RICOTTA DUMPLINGS

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

DUO OF DERBYSHIRE BEEF

(£15 supplement)

king oyster mushroom, XO mayonnaise,
hash brown & crispy seaweed

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...

RHUBARB POSSET

poached Yorkshire rhubarb, ruby chocolate aero
& ginger bread ice cream

BULLION CHOCOLATE

banana Ice cream, chocolate crumb

SHEFFIELD BLOSSOM HONEY CAKE

milk ice cream, honey tuille & citrus 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