

# 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

#### "HOT POCKET"

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

#### BUTTERNUT SQUASH

miso hollandaise, black garlic glaze  
& puffed pumpkin seeds

#### PACKINGTON FARM CHICKEN

fermented barley risotto, stilton,  
smoked bacon & 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

#### AMALFI LEMON & RICOTTA DUMPLINGS

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

#### DUO OF DERBYSHIRE BEEF

(£15 supplement)

BBQ fillet, slow cooked feather blade,  
onions, lovage mayonnaise & hash brown

### 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

#### WARM APPLE CAKE

salted toffee ice cream, compressed apple  
& whiskey caramel



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