

Saturday Lunch Menu

2 - course £40 per person

3 - course £55 per person

12:30 - 2:30 pm

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...

CORNISH LINE CAUGHT BASS

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