

Snacks

OUR BREAD

Hendo's butter

To Start

PRESSED HAM HOCK TERRINE
homemade pear chutney, honey &
mustard, toasted brioche

CARROT & CORIANDER SOUP
cream cheese & chive tortellini,

HOME SMOKED HADDOCK
slow cooked leek compote, 'Welsh rarebit'

VALENTINES

LUNCH

2-courses £38.00

3-courses £50.00

To Follow

OVEN ROASTED SALMON FILLET
brown butter hollandaise, tender stem broccoli
& buttered new potatoes

BRAISED SHORTRIB OF DERBYSHIRE BEEF
onion gravy, creamed mash & cavolo nero

HEN OF THE WOODS MUSHROOM
layered potato terrine, Grelot onions & peppercorn sauce

SLOW COOKED DERBYSHIRE PORK BELLY
fondant potato, black pudding and walnut crumb, turnip puree

Side Dishes
£7.00

CAULIFLOWER
Quicke's cheddar, toasted sunflower seeds

PARSNIPS
Piccolo parsnips, honey glaze

CARROTS
toasted pumpkin seeds, harissa yoghurt

*Beef Rib Wine recommendation - 125ml £14 / 250ml £27.00
Nebbiolo DOC 2023, Lange, Barbaresco - Italy*

To Finish

SALTED CARAMEL TART

honey and oat crumble, yoghurt and lemon sorbet,
extra virgin olive oil

WARM CHOCOLATE FONDANT

vanilla ice cream, candied orange zest

YORKSHIRE RHUBARB PAVLOVA

white chocolate ganache, poached rhubarb,
gingerbread ice cream

PORT 50ml

LBV, Niepoort 2018

with flavours of ripe plum, chocolate & aromatics
- £12.00

TAWNY, PORTO POCAS 10 YEAR

with flavours of dried fruits & marzipan
- £9.00

TAWNY, PORTO POCAS 20 YEAR

notes of toffee, caramel & nuts
- £15.00

COLHEITA TAWNY PORT 2000

an elegant & refined port with complex layers
- £30.00

RIVERSIDE CHEESE BOARD

served with crackers, grapes, celery butter & our
chutney - £20
(£5 supplement as dessert)

TUNWORTH

A Camembert-style cheese, made with pasteurized cow's
milk at the Hampshire Cheese Company in England. It has
a nutty and sweet milky flavour.

GODMINSTER TRUFFLED CHEDDAR

A Black Truffle Cheese is wrapped in an attractive black
wax – this helps our cheddars to retain their rich, creamy
flavour and stay fresh, so you can enjoy our quality cheeses
at their finest.

STILTON

Pasteurised cow's milk cheese. Matured for eight to twelve
weeks and naturally crusted, this cheese has a rich, creamy
and mellow flavour with that distinctive blue tang and
beautiful veining

KIDDERTON ASH

Log Shaped Goats Cheese, matured with ash for a
distinctive finish that is furry and speckled.

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To Start**BEETROOT**

chewy, pickled, salt baked, glazed,
cheese custard

CARROT & CORIANDER SOUP

cream cheese & chive tortellini, creme fraiche

SLOW COOKED DERBYSHIRE PORK BELLY

turnip & thyme puree, fresh black berries,
black pudding crumb

HOME SMOKED HADDOCK

slow cooked leek compote, 'Welsh rarebit'

To Follow**FILLET OF HALIBUT**

Bouillabaisse, chorizo, swede

BREAST OF GUINEA FOWL

chicken fat mash, tender-stem broccoli, aged parmesan

HEN OF THE WOODS MUSHROOM

layered potato terrine, Grelot onions & peppercorn sauce

16oz DERBYSHIRE SIRLOIN SHARER

Beef fat pommes pave, cherry vine tomatoes, hendos mushrooms
cafe de paris butter, bitter leaf salad, peppercorn sauce
(£20 supplement)

**VALENTINES
DINNER**

2-courses £65.00

3-courses £80.00

Side Dishes
£7.00

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PARSNIPS
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CARROTS
toasted pumpkin seeds, harissa yoghurt,

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