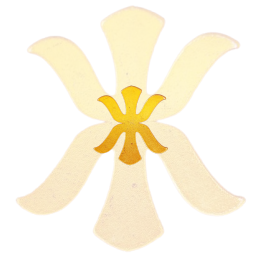


à la carte



Starters

<i>Spiced Sweet Potato Soup</i> D V Mint Yoghurt, Onion Bhaji	7
<i>Seared Scallops</i> D G Slow Roast Pork Belly, Hoisin, Cauliflower, Smoked Garlic, Crackling	17
<i>Flaked Cod</i> D G Smoked Yolk, Salt Baked Celeriac, Pickled Mushroom, Onions & Soy Broth	10
<i>Coronation Chicken Ballotine</i> D Parma Ham, Curried Mayonnaise, Spiced Raisin Chutney	8.5
<i>Tandoori Pig Cheek</i> D Bombay Spiced Charlotte Potatoes, Miso, Sesame, Crispy Onions, Mint Yoghurt	9
<i>Homemade Ricotta</i> G VG Fermented Beetroot, Blackberries, Vanilla Balsamic, Caraway Brittle	9.5

please inform your server if you have any dietary requirements | some dishes may contain lead shot

D contains dairy

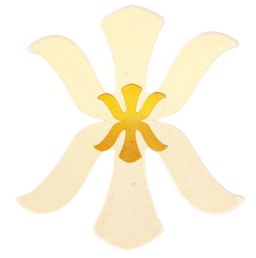
G contains gluten

N contains nuts

V vegetarian

VG vegan

à la carte



Mains

Hake	D G	22
Salt Baked Celeriac, Crispy Chicken Skin, Wild Mushroom, Pancetta, Pearl Barley, Chive Oil		
Monkfish	D	26
Spiced Aubergine & Tomato, Lime, Coconut, Roast Onion, Seaweed Powder		
Pork Fillet (served slightly pink)	D G	22
Rosemary & Olive Polenta, Burnt Apple, Stuffed Shallot, Pork Roti		
Duck Breast (served pink)	D N	24
Sweet Potato, Thai Basil, Pineapple, Pak Choi, Coconut, Red Thai Curry		
Derbyshire Fillet of Beef	D G	34
Short Rib of Beef	D G	25
Confit Potato, Crispy Onions, Oxtail, Parsnip, Carrot, Shallot		
Katsu Celeriac	G N V (or VG)	18
BBQ Broccoli Satay, Mint Tofu, Katsu Ketchup, Crispy Cabbage		

Sides

Whipped Potatoes, Chive Oil	D	
Triple Cooked Chips		5
Seasonal Greens	D	
Heritage Tomato, Red Onion & Mozzarella Salad	D	

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à la carte



Desserts

<i>Treacle Tart</i> D G V Poached Pear, Ginger Ice Cream, Pear Crisps	9
<i>Chocolate Salted Caramel Mousse</i> D G V Toasted Marshmallow, White Chocolate Aero, Chocolate Crumb	9
<i>Mango & Coconut Curd</i> D Olive Oil, Coconut, Thai Basil, Yuzu	9
<i>Caramelised Banana Crème</i> N VG Toffee Ice Cream, Cashew Nut Brittle	8.5
<i>Assiette of Desserts for Two</i> D G N Chef's Selection of Desserts	20
<i>Selection of Five World Cheeses</i> D G N Chutney & Biscuits	15

Sweet Wine

<i>A Trio of Sweet Wine - 25ml measures</i>	8.5
2009 Muscat de Beaumes de Venise, Cuvée Les 3 Fonts, Dom. de Coyeux, Rhône, France	
2011 Vin Santo, Bianco dell'Empolese D.O.C., Toscana, Italy	
N.V. Triana, Pedro Ximénez, Bodegas Hidalgo, Jerez, Spain	

Port

<i>A Trio of Port - 25ml measures</i>	11
N.V. Ruby, Barros	
2005 Vintage 'Silval', Quinta do Noval	
20 yr-old Tawny, Quinta do Noval	

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