



DINNER MENU

STARTER

Goats cheese beetroot, pumpkin seed & black olive
Citrus cured salmon, nori, cucumber & lemongrass granita
Sweetcorn velouté with crispy kernels & coriander
Carrot & quinoa salad, pomegranate, mint & plant based feta

MAIN

Noisette of Derbyshire Beef, chimichurri, shoestring fries & skinny onion rings
Sea bass, lemon, dill, gnocchi & chervil
Wild mushroom & tarragon risotto, white truffle oil & rocket
Goan sweet potto curry, coconut & lime rice
35 day dry aged 8oz sirloin, skin on truffle & parmesan fries, watercress, rocket & parmesan salad (supplement of £10)

DESSERT

Date & toffee pudding, butterscotch
Apple, white chocolate & feuillentine
Trio of award winning cheeses, preserves & quince
Chocolate & orange torte, candied orange sorbet

£ 2 9 . 9 5 2 C O U R S E S

£ 3 4 . 9 5 3 C O U R S E S

