

# Sample Gallery Restaurant Menu



## To Start

### **Chatsworth Estate Venison Tartare**

Sunflower, apple, pickles, coal oil

### **Cured Salmon**

Wasabi and avocado purée, nori, pickled grapes

### **Pan Roast Cod Loin**

Satay sauce, mango, wild rice, coconut

### **Seared Goose Liver**

Black pudding, burnt apple purée, spiced granola

### **Wild Mushroom**

Butternut squash, soy, parmesan, coconut, kohlrabi

## To Follow

### **Butter Poached Halibut**

New season potatoes, turnip, beetroot, fennel pollen, vermouth sauce

### **Derbyshire Lamb Loin Rolled in Yeast Flakes**

Pommes Anna, salt baked swede, girolles, charred baby gem, sloe gin, yellow mustard seed sauce

### **28 Day Aged Chatsworth Beef Sirloin**

Cheek cooked for 12 hours in Ardbeg Whisky, smoked onion puree, pickled candy beetroot, beef fat potato

### **Fish of the Day**

Crushed new potatoes, shellfish bisque, sea vegetables

### **Pumpkin & Sage Ravioli**

Roast pumpkin, spiced granola, spinach, goat's cheese

## To Finish

### **Chocolate Tree Trunk**

Lime, mint, pistachio

### **Apple Crumble Soufflé**

Vanilla ice cream

### **Meringue**

Lemon, cherry, almond, white chocolate

### **Honeycomb Iced Parfait**

Salted caramel, popcorn, milk, bee pollen, fig

### **Selection of Courtyard Dairy Cheese**

Mixed seed cracker, celery salt butter, quince jelly, frozen grapes

2 Courses £48.00 | 3 Courses £58.00 | 4 courses £68.00

Wherever possible we will do our utmost to meet dietary requirements. Some products in our range contain nuts and other allergens. As a result traces of these could be found in other products served here. An allergen menu is available for your information. Please ask any member of staff for advice.

We source local produce direct from Derbyshire suppliers and Chatsworth Estate Farm Shop where possible.

A 5% service levy is added to all accounts & distributed directly to staff.