

Sample Garden Room Menu



Appetiser

Chef's Snack with Homemade Bread & Flavoured Butters £7.50 (per person)

To Start

Soup of the Day £5.50

Warm homemade bread

Chatsworth Estate Venison Tartare £10.95

Sunflower, apple, pickles, coal oil

Cured Salmon £12.50

Wasabi and avocado purée, nori, pickled grapes

Pan Roast Cod Loin £10.50

Satay sauce, mango, wild rice, coconut

Seared Goose Liver £11.95

Black pudding, burnt apple purée, spiced granola

Wild Mushroom £9.50

Butternut squash, soy, parmesan, coconut, kohlrabi

To Follow

Butter Poached Halibut £28.00

New Season Potatoes, turnip, beetroot, fennel pollen, vermouth sauce

Derbyshire Lamb Loin Rolled in Yeast Flakes £26.95

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

28 Day Aged Chatsworth Beef Sirloin £29.50

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

Hand Rolled Tagliatelle £18.50

Cherry tomato, goat's cheese, basil & lemon

Fish of the Day £19.95

Crushed new potatoes, shellfish bisque, sea vegetables

Chatsworth Gold Beer Battered Fish & Chips £15.50

Pea purée, tartare sauce, grilled lemon

From The Cavendish Chargrill

All Cavendish Chargrill steaks are served with a house dressed salad, hand cut chips and Café De Paris Butter.

8oz Ribeye steak £26.95

7oz Fillet Steak £32.50

10oz Pork Chop £19.95

To Finish

Chocolate Tree Trunk £9.50

Lime, mint, pistachio

Apple Crumble Soufflé £10.50

Vanilla ice cream

Meringue £8.95

Lemon, cherry, almond, white chocolate

Honeycomb Iced Parfait £9.50

Salted caramel, popcorn, milk, bee pollen, fig

Selection of Courtyard Dairy Cheese £15.00

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

Garden Room Sandwich Menu (available until 5pm daily)

All Sandwiches are served with a house dressed salad and chips

Honey Baked Ham & Mustard £8.00

Smoked Salmon & Crème Fraiche £9.00

Cavendish Cheese Savoury £7.00

Free Range Egg Mayonnaise £7.00

Sharing Platters

All Platters £25

Charcuterie Board

Parma ham, beef bresaola, fennel and pepper salami, Iberico chorizo, house dressed salad, chutney, freshly baked bread, olives, balsamic

Fish Platter

Home cured salmon, potted shrimp, smoked mackerel, haddock goujons, Tartare sauce, lemon, house dressed salad, freshly baked bread

Courtyard Dairy Cheese board

5 special selected cheeses from independent British dairy, farm seeded crackers, celery, grapes, chutney, cultured butter

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.