

# Garden Room Sunday Lunch 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 Beef Tartare £10.95**

Sunflower, apple, pickles, coal oil

### **Black Treacle & Sesame Seared Tuna £12.50**

Wasabi and avocado purée, spring onion, yuzu, nori

### **Pan Roast Cod Loin £10.50**

Satay sauce, mango, wild rice, coconut

### **Seared Goose Liver £11.95**

Bourguignon sauce, Pedro Ximenez, Jerusalem artichoke

### **Pine Baked Celeriac £9.50**

Golden raisins, Madeira, buttermilk, aged balsamic

## To Follow

### **Traditional Roast Sirloin of Chatsworth Beef £16.50**

### **Traditional Roast Loin of Pork £16.50**

### **Locally Shot Pheasant Breast £26.95**

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

### **Hand Rolled Tagliatelle £15.50**

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**

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.

## Invisible Chips

0% fat, 100% charity

Hospitality  
Action

Small £3.00, Large £5.00

By adding our Invisible Chips to your order, you are choosing to donate to the worthy charity Hospitality Action. Thank you for chipping in!

To Finish

**Chocolate Tree Trunk £9.50**

Blackberry, goat's curd, tarragon, pistachio

**Sticky Toffee Soufflé £10.50**

Vanilla ice cream, pecan, miso caramel

**Meringue £8.95**

Lemon, cherry, almond, white chocolate

**Apple £9.50**

Vanilla, white chocolate, cucumber, wasabi, yoghurt

**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**

**Smoked Salmon & Crème Fresh £9**

**Cavendish Cheese Savoury £7**

**Free Range Egg Mayonnaise £7**

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.