

# The Garden Room

## Evening Menu



### To Start

**Dressed Crab** £12

Tomato bruschetta, goat's cheese

**Gin Cured Salmon** £8

Cucumber, seaweed, avocado & wasabi

**Beef Tartare** £11

Parmesan, apple, sunflower, shallots

**Soup of the Day** £6

Served with warm homemade bread

**English Pea Panna Cotta** £7.50

English asparagus, pea, lemon, goat's cheese

### To Follow

**Wild Seabass** £21

Orange glazed chickpeas, burnt aubergine, roast red peppers, basil, shrimp sauce

**Lamb** £23.50

Pea, mint, asparagus, buttered new potatoes

**Duck Breast** £22

Plum, beetroot, duck fat fondant potato, pak choi

**Spiced Aubergine Canneloni** £18.50

Puy lentil, carrot & cardamom sauce

**Fish of the Day** £19

Crushed new potatoes, sea kale, leeks, lemon butter sauce

**Chatsworth Gold Beer Battered Fish & Chips** £15.50

Pea purée, tartare sauce, grilled lemon

**Cavendish Chargrill Steaks**

Served with a house dressed salad, hand cut chips & Café de Paris butter

**8oz Sirloin Steak** £24**6oz Fillet Steak** £28

### To Finish

**Lemon Posset** £8.50

Blueberry, rum, basil sorbet

**Chocolate Cheesecake** £9

Hazelnut, coffee, fudge cake

**Raspberry & Pistachio Souffle** £10.50

Pistachio & matcha tea crumble, dark chocolate sorbet

**Cheese Selection** £11

Grapes, celery butter, quince jelly, homemade mix seed cracker

**Coconut Sago Pudding** £8.50

Mango & passionfruit salsa, cinnamon tuile, lime sorbet



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