

The Gallery Restaurant



To Start

Mackerel

Fennel, orange, ras el hanout, crème fraiche, wild rice

Chatsworth Venison Tartare

Parmesan, blackberry, sunflower, shallots

Salt Baked Celeriac

Soy & coconut emulsion, yeast, ponzu, kohlrabi

Homemade Black pudding

Goose liver, apple, thyme, watercress

Early Grey Smoked Cod

Beetroot, horseradish

To Follow

Rare Breed Pork

Belly, tenderloin, Spring Onion, pickled pear, vanilla and turnip puree, hazelnut

Spiced Pumpkin Cannelloni

Puy lentils, carrot & cardamom sauce

Hake

Artichokes, golden raisins, shimiji, leeks, roast fish sauce

Chatsworth Beef

Fillet, braised cheek, pomme puree, pickled & smoked carrot, bone marrow

Wild Seabass

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

To Finish

Blackberry Garden

Fennel, yuzu, white chocolate, cucumber & mint sorbet

Autumn Forest

Pistachio Conker, Mango, chestnut and tarragon & dark chocolate ice cream

Cherry Souffle

Sheep's yoghurt & mascarpone ice cream, chocolate sauce

Cheese Selection

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

2 Courses £52.50

3 Courses £62.50

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

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.

The Gallery Restaurant

Vegetarian



To Start

Salt Baked Celeriac

Soy & coconut emulsion, yeast, ponzu, kohlrabi

Tomato & Goats Cheese

Bruschetta, aged balsamic

To Follow

Spiced Pumpkin Cannelloni,

Chilli and orange chick peas, roast carrots
carrot and cardamom sauce

Autumn Vegetables

Wild mushroom, black truffle, spinach

To Finish

Blackberry Garden

Fennel, yuzu, white chocolate, cucumber & mint sorbet

Autumn Forest

Pistachio Conker, Mango, chestnut and tarragon & dark chocolate ice cream

Cherry Souffle

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