

The Garden Room

Evening Menu



To Start

Cornish Mackerel £8.50

Roast Tomato & Pepper, Focaccia

Salmon £9.50

Pickled cucumber, lemon, saffron, fennel, tomatoes consommé

Ham Hock & Chicken Terrine £8.25

Tarragon Jelly, focaccia toast, spiced mango chutney

Soup of the Day £6.95

Served with warm homemade bread

Salt Baked Celeriac £8

Soy & coconut emulsion, yeast, ponzu, kohlrabi

To Follow

Wild Seabass £24.50

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

Rare Breed Pork £25.50

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

Chatsworth Beef £24

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

Spiced Pumpkin Canneloni £18.50

Puy lentil, carrot & cardamom sauce

Fish of the Day £19.50

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 £26.50

7oz Fillet Steak £29.50

To Finish

Blackberry Garden £10.50

Fennel, yuzu, white chocolate, cucumber & mint sorbet

Autumn Forest £10.50

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

Cherry Souffle £10.50

Sheep's yoghurt & mascarpone ice cream, chocolate sauce

Cheese Selection £12.50

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

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.