

# The Garden Room

## Evening Menu



### To Start

**Dressed Crab** £13

Tomato bruschetta, goat's cheese

**Salmon** £9.50

Pickled cucumber, lemon, saffron, fennel, tomatoes consommé

**Chatsworth Venison Tartare** £12.50

Parmesan, apple, sunflower, shallots

**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, shrimp sauce

**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 Aubergine 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

**Strawberry Garden** £10.50

Strawberry, fennel, yuzu, white chocolate, cucumber & mint sorbet

**Autumn Forest** £10.50

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

**Tiramis-ouffle** £10.50

Coffee and baileys soufflé, sheep's yoghurt & mascarpone ice cream, Pedro Ximense & gold chocolate sauce

**Cheese Selection** £12.50

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

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.