

The Garden Room

Evening Menu



To Start

Cornish Mackerel £8.50
Romesco sauce, Focaccia

Salmon Tartare £9.50
Cucumber, apple & pine

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

Curried Smoked Haddock Risotto £18.00
Soft poached egg, spinach

Derbyshire Pork £25.50
Loin, belly, turnip, vanilla, pickled pears, hazelnuts, spring onion

Braised Ox Cheek £22.50
Mashed potato, roasted root vegetables

Spiced Pumpkin Canneloni £18.50
Puy lentil, carrot & cardamom sauce

Fish of the Day £19.50
Crushed new potatoes, samphire, 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 £27.50

7oz Fillet Steak £32.00

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.