

Gallery Restaurant

Tasting menu



Selection of Chefs Snacks

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Home Baked Bread & Flavoured Butter

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Lightly Charred Salmon
Pine emulsion, black pepper sable

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Beef Tartare
Sunflower seed, cassis blackberries, cocoa nib, smoked coffee

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Tandoori Monkfish
Saffron pomme anna, “pickle tray” spinach, langoustine masala sauce

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Chatsworth Estate Venison
Roast butternut squash, maple, spiced lime pickle, crispy chickpeas

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Blackberry Cheesecake
Fennel, dill, yuzu, almond

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Black Forest Soufflé
Kirsch blonde, orange sheep’s milk sorbet

Tasting Menu £79.50 per person

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 Tasting Menu



Selection of Chefs Snacks

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Home Baked Bread & Flavoured Buttered

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Beetroot, Apple & Blackberry

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Twice Baked Stinking Bishop Soufflé
Mulled pears, celeriac remoulade

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Butternut Squash & Spinach Risotto
Soft poached egg

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Winter Vegetables
Wild mushroom, black truffle, spinach

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Blackberry Cheesecake
Fennel, dill, yuzu, almond

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Black Forest Soufflé
Kirsch blonde, orange sheep's milk sorbet

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