

The Gallery Restaurant



To Start

Langoustine

Bisque, cauliflower, almond

Beetroot

Caraway, rye, dill, goat's cheese

Goose Liver Parfait

Yorkshire forced rhubarb, ginger

Salmon

Charred, tartare, pine, black pepper sable, fennel

Chatsworth Venison Tartare

Pickled pear, chocolate, coal

To Follow

Hay Baked Partridge

Salsify, wild mushroom, croissant, parmesan, mushroom sauce

Yorkshire Blue Cheese Ravioli

Apple, celeriac, chicory

Dover Sole Grenobloise

Parsley potatoes, violet artichoke, cavolo nero, brown butter hollandaise

Chatsworth Beef

Fillet, cheek, truffle gnocchi, nasturtium, onion

Halibut

Iberico ham, sweetcorn, lobster, crispy quails egg, tarragon

To Finish

The Winter Wonderland

White chocolate, calamansi, coconut

Rhubarb Crumble Soufflé

Apple sorbet, custard

S'more and more

Dulce de leche, pear, Jerusalem artichoke

Selection of Cheese

Celery butter, frozen grapes, crackers, quince jelly

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.