



# Gallery Restaurant

## Tasting menu

### Selection of Chefs Snacks

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### Home Baked Bread & Flavoured Butter

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### Langoustine

### Bisque, cauliflower, almond

‘Full & Fruity’

Vincent Dampt, Chablis 2019, 12.5% ABV

Burgundy, France

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### Chatsworth Venison Tartare

### Pickled pear, chocolate, coal

‘Soft & Smooth’

Sierra Cantabria, Rioja Rosado 2020, 13% ABV

Rioja, Spain

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### Dover Sole Grenobloise

### Parlsey potatoes, violet artichoke, cavolo nero, brown butter hollandaise

‘Light & Fresh’

Chateau Sainte Marguerite, Symphonie 2020, 12.5% ABV

Provence, France

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### Chatsworth Beef

### Fillet, cheek, truffle gnocchi, nasturtium, onion

‘Big & Rich’

Bertani, Amarone Della Valpolicella DOCG ‘Valpantena’ 2018, 15.5% ABV

Veneto, Italy

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### S’more and more

### Dulce de leche, pear, Jerusalem artichoke

‘Rich & Sweet’

Patricius, Tokaji Aszu 6 puttonyos 2016, 10% ABV

Tokaji, Hungary

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### Rhubarb Crumble Soufflé

### Apple sorbet, custard

Tasting Menu £79.50 per person

Stuart Bond’s accompanying Wine Flight £50 per person