



Gallery Restaurant

Tasting menu

Selection of Chefs Snacks

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Home Baked Bread & Flavoured Butter

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Mackerel

Fillet, Parfait, Kohlrabi, Dill, Buttermilk 244kc

'Full & Fruity'

Vincent Dampt, Chablis 2019, 12.5% ABV
Burgundy, France

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Smoked Chatsworth Beef Tartare

Coal, Sunflower Seeds, Pickles, Oyster Sauce 206 kc

'Soft & Smooth'

Sierra Cantabria, Rioja Rosado 2020, 13% ABV
Rioja, Spain

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Halibut

Wild Garlic & Mussel Veloute, Charred Cucumber, Lemon & Yogurt, Seaweed Butter Sauce 443kc

'Light & Fresh'

Chateau Sainte Marguerite, Symphonie 2020, 12.5% ABV
Provence, France

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Derbyshire Lamb,

Rump, Shoulder, Boulangere Potatoes, English Asparagus, Laban, Peas 507 kc

'Big & Rich'

Bertani, Amarone Della Valpolicella DOCG 'Valpantena' 2018, 15.5% ABV
Veneto, Italy

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Orange Caramel

Triple Chocolate, Pear, Jerusalem Artichoke, Almond 802 kcal

'Rich & Sweet'

Patricius, Tokaji Aszu 6 Puttonyos 2016, 10% ABV
Tokaji, Hungary

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Blackcurrant & Mango Soufflé

Passion Fruit, Coconut Custard 821 kcal

Tasting Menu £85.00 per person

Stuart Bond's accompanying Wine Flight £50 per person