

The Gallery Restaurant

Dinner Menu



To Start

Ladybower Trout Escabeche

Caviar, carrot, fennel, saffron

Chatsworth Kitchen Garden Beetroots

Goats cheese, dates, spiced granola

Monkfish

Satay sauce, chilli, coconut, mango

Chatsworth Partridge

Blackberries, cauliflower, almond

To Follow

Chatsworth Farm Lamb

Butternut squash, winter cabbage, red current jus

Chatsworth Farm Beef

Local Lions mane mushroom, salt baked celeriac, cavolo nero

Halibut

Pomme puree, Jerusalem artichoke, bourguignon

Derbyshire Carrot

Hazelnut satay, chicory, wild rice

To Finish

Mille Feuille

Caramelised white chocolate, blackberry

Apricot Soufflé

Basil & coconut custard, apricot sorbet

Iced Cherry Parfait

Toasted almond, sweet cicely

Derbyshire Cheese Selection

Celery butter, frozen grapes, crackers, quince jelly

Cavendish Chocolates

Homemade Cavendish Chocolates £2.95

Box of 9 Homemade Chocolates to take away £15

2 Courses £59

3 Courses £69

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.

Tasting menu



Home Baked Bread & Flavoured Butter

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Ladybower Trout Escebeche

Carrot, fennel, saffron

‘Aromatic & Refreshing’

Hills & Valleys, Pikes Riesling 2021, Pike, South Australia 11.5% ABV

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Partridge

Blackberry, cauliflower, almond

‘Light & Fresh’

Recas Cramele, Sanziana Pinot Noir 2021, Transylvania, Romania, 12.5% ABV

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Halibut

Pomme puree, Jerusalem artichoke, bourguignon

‘Soft & Smooth’

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

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Chatsworth Farm Lamb

Butternut squash, winter cabbage, red current jus

‘Big & Rich’

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

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Selection of British Cheese

(Additional Cheese Course - can be enjoyed before or after dessert)

Celery butter, frozen grapes, crackers, quince jelly

£13 per person

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Mille Feuille

Caramelised white chocolate, blackberry

‘Rich & Sweet’

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

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Apricot Soufflé

Apricot sorbet, Chatsworth peach, basil

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Tasting Menu £89.00 per person

Wine Flight £50 per person