

Garden Room

Sunday Lunch Menu



To Start

Classic Cavendish Prawn Cocktail

Marie rose, gem lettuce, cucumber, lemon £11

Chatsworth Kitchen Garden Beetroots

Spiced granola, date, goats cheese £10

Chatsworth Kitchen Garden Soup

Homemade bread & butter £8

Crispy Pork Belly

Satay sauce, chilli, mango, coconut £14

Roast Pumpkin Panna Cotta

Blue Cheese, Balsamic, pickles £9

To Follow

Chatsworth Lamb Leg

Seasonal vegetables, roast potatoes, lamb jus, Yorkshire pudding £22

Roast Chatsworth Farm Beef

Seasonal vegetables, roast potatoes, beef jus, Yorkshire pudding £22

Market Fish of the Day

Crushed new season potatoes, samphire, garden greens, mussel beurre blanc £25

Beer Battered Haddock

Chips, pea puree, tartare sauce, lemon £17

Wild Mushroom Tagliatelle

Goats cheese, spinach, truffle £19

To Finish

Sticky Toffee Pudding

Toffee sauce, vanilla ice cream £9

Raspberry Bakewell Slice

White chocolate mousse, raspberry sorbet £9

Chatsworth Kitchen Garden Crumble

Vanilla ice cream, custard £8

Chocolate Delice

Blood orange sorbet £11

Selection of Cheese

Celery butter, crackers, frozen grapes, quince jelly £13

Served 12pm – 4pm

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.