

#### Starters

Partridge Breast, Artichoke, Wild Mushrooms, Black Truffle Sauce - £12.95 230 kcal

Baked Celeriac, Celery Jam, Candied Walnuts, Whiskey Apples, Crème Fraiche £9.00 (V) - 304 kcal

Scallop, Calamari, Red Pepper Puree, Squid Ink Sauce £11.00 352 kcal

Soup of the Day, Served with Warm Bread (V) - £6.95

Crispy Whitebait, Lemon Mayonnaise - £8.95 209 kcal

Cured Salmon, Nori, Couscous, Thai Curry Sauce - £9.00 308 kcal

Scotch Egg, Chorizo Jam, Red Pepper £9.50 395 kcal

## **Mains**

Braised Brisket, Bourguignon Sauce, Bone Marrow & Horseradish Mash, Seasonal Vegetables - £26 932 kcal

Honey & Lavender Glazed Chatsworth Lamb Shoulder, Lamb Rump, Potato & Beetroot Dauphinoise, Goat's Cheese Croquette - £26 781 kcal

Guinea Fowl, Wild Mushrooms, Pearl Barley, Black Truffle Sauce - £22 585 kcal

Chatsworth Farm Beef Burger, Smoked Cheese, Tomato, Lettuce, Chips & Coleslaw - £16 921 kcal

Chatsworth Farm Beef & Ale Pie, Mashed Potato, Seasonal Vegetables - £18 786 kcal

Battered Haddock & Chips, Pea Puree, Tartare Sauce, Grilled Lemon - £17 869 kcal

Market Fish of the Day, Buttered Leeks, Samphire, Sauce Gribiche, New Potatoes - £23 623 kcal

Root Vegetable Wellington with Roasted Celeriac Sauce (V) - £18 749 kcal Tempura Broccoli, Pickled Cabbage, Crispy Kale, Artichoke Crisp (V) (VE) - £18 814 kcal

# From the Chargrill

80z Sirloin Steak - £32 790 kcal 80z Denver Steak - £23 748 kcal

All Served with Dressed Salad, Mushroom, Tomato, Café de Paris Butter & Chips

### Side Dishes £5 each

Buttered New Potatoes (V) 279 Kcal Truffle & Parmesan Fries (V) 351 Kcal Hand Cut Chips (V) (VE) 320 Kcal Seasonal Vegetables (V) (VE) 315 kcal House Dressed Salad (V) (VE) 270 kcal

(V) Vegetarian (VE) Vegan

Please note, we only accept card payments.



#### **Desserts**

Cookie Dough, Salted Caramel Sauce & Vanilla Ice Cream (V) - £8.50 832kcal

Blackberry & White Chocolate Mille-Feuille, Blackcurrant Sorbet (V) - £9.00 776kcal

Chocolate Cheesecake, Popcorn, Salted Caramel Ice Cream (V) - £9.50 891kcal

Seasonal Fruit Crumble, Vanilla Ice Cream (V) (VE) - £7.50 711 kcal

Bakewell Tart, Vanilla Ice Cream, Cherry Sauce (V) -£9.00 845 kcal

Jam Roly Poly, Elderflower Custard (V) - £8.50 876 kcal

Selection of The Courtyard Dairy Cheeses, Celery Butter, Frozen Grapes, Crackers, Quince Jelly - £12.50 713kcal

Ingot, Cartmel, Cumbria

Unpasteurised Goats Milk Lactic fresh goats' cheese with velvety-smooth mouthfeel

St Sunday, Cartmel, Cumbria

Pasteurised Cow's Milk St Sunday has buttery-crème-fraiche richness and soft, glossy-texture

Doddington, Wooler, Northumberland

Unpasteurised Cows Mild

Aged for two years, reminiscent to a Gouda style cheese. Develops a sweetness with a sharp savoury finish

Killeen, Ireland

Pasteurised Goats Milk

Aged for 9 months flavours of toasted hazelnut and sweetness

Sparkenhoe Blue, Market Bosworth, Leicestershire

Unpasteurised Cow's Milk

Mellow blue, with dense-fudgy texture, and a savoury finish.

#### Dessert Wines (50ml)

Muscat de Beaumes de Venise £5.50 Tangy, tropical and citrus flavours with delicate floral notes

Chateau Briatte, Sauternes 2012 £8.00 Ripe fruit and fresh, upbeat acidity, poised, elegant, sensual and rather lovely

Taylors Late Bottled Vintage Port £5.95 Full bodied, velvety smooth & full of ripe black fruit flavours, pairs well with cheese

Taylor's 10 Year Port £6.50 Oak cask aged for 10 years enhances the already beautiful fig & honey notes

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