

Starters

Partridge Breast, Sweetcorn Puree, Pearl Barley, Charred Corn, Black Truffle Sauce – £13 251 kcal

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

Scallop, Calamari, Red Pepper Puree, Squid Ink Sauce £12 352 kcal

Soup of the Day, Served with Warm Bread (V) - £7.50

Cured Salmon, Nori, Couscous, Thai Curry Sauce - £10.50 308 kcal

Crispy Whitebait, Lemon Mayonnaise - £8.95 209 kcal

Scotch Egg, Chorizo Jam, Red Pepper -£12 395 kcal

Mains

Duck Breast, Orange Duck Jus, Bacon Potato Cake, Charred Chicory, Braised Red Cabbage £27 - 783 kcal

Braised Derbyshire Brisket, Bourguignon Sauce, Bone Marrow & Horseradish Mash, Seasonal Vegetables - £27 932 kcal

Chatsworth Estate Venison, Cabbage, Honey Glazed Vegetables, Dark Chocolate - £28 932 kcal

Market Fish of the Day, Mushroom Duxelle, Herb Crust, Crushed New Potatoes, White Wine Fish Sauce - £25 623 kcal

Derbyshire Beef & Ale Pie, Mashed Potato, Gravy Seasonal Vegetables - £19 786 kcal

Beef Burger, Smoked Cheese, Tomato, Lettuce, Chips & Onion Rings - £18 921 kcal

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

Root Vegetable Wellington with Roasted Celeriac Sauce (V) - £18 749 kcal

Mushroom Fritters with Escalivada - (V) £18 610 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 £6 each

Buttered New Potatoes (V) 279 Kcal
Truffle & Parmesan Fries (V) - £2.50 supplement 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



Desserts

Blackberry & White Chocolate Mille-Feuille, Blackcurrant Sorbet (V) - £9.50 776kcal

Cookie Dough, Salted Caramel Sauce & Vanilla Ice Cream (V) - £9.50 832kcal

Apple Tarte Tatin, Panna Cotta & Apple Crisp - £9.00 869kcal

Chocolate Cheesecake, Popcorn, Salted Caramel Ice Cream (V) - £10 891kcal

Seasonal Fruit Crumble, Vanilla Ice Cream (V) (VE) - £8.50 711 kcal

Bakewell Tart, Vanilla Ice Cream, Cherry Sauce (V) -£9.50 845 kcal

Jam Roly Poly, Custard (V) - £9 876 kcal

Selection of The Courtyard Dairy Cheeses, Celery Butter, Frozen Grapes, Crackers, Quince Jelly - £14 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 Cow's Milk

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

The Peakland White, Hartington

Unpasteurised Cow's Milk

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

(V) Vegetarian (VE) Vegan

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 ripeblack 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