

The Gallery Restaurant

Dinner Menu

Appetiser

Oysters

Served with a spicy BBQ sauce & shallot pickle
or in a tempura batter with lemon mayonnaise

Choose from 3£8 5£12 6£15

Exmoor Caviar

Served with Blinis & crème fraiche

10g £55 30g £140 50g £250

To Start

Mackerel

Garden greens, cucumber, lime

Chatsworth Farm Beef Tartare

Nasturtium, egg yolk, garden aromats

Langoustine

Raisins, cauliflower

Chatsworth Garden Beetroot Terrine

Peakland white, apple

To Follow

Chatsworth Estate Venison

Beetroot

Chatsworth Farm Lamb

Garden lettuce, confit garlic potatoes

Ravioli of Potato, Wild Garlic, Egg Yolk

Creamed spinach, wild garlic sauce

Lemon Sole

Leek, white miso and mushroom sauce

To Finish

Casa Luker Dark Chocolate Entremet

Miso, passionfruit

Yorkshire Forced Rhubarb Soufflé

Rhubarb & mojito sorbet

Chatsworth Estate Honey

Granola, yoghurt

British Cheese Selection

Grapes, celery salt butter, crackers, fig cake

Cavendish Chocolates

Homemade Cavendish Chocolates £2.95

Box of 9 Homemade Chocolates to take away £15

2 Courses £68

3 Courses £79

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

Chatsworth Garden Beetroot Terrine

Peakland white, apple

"Crisp & Delicate"

Poças, Branco DOC, 2021, Douro, Portugal, 12% ABV

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Chatsworth Farm Beef Tartare

Nasturtium, egg yolk, garden aromats

"Light & Fresh"

Viñas Queirolo, Intipalka Tannat, 2020, Ica Valley, Peru, 13% ABV

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Lemon Sole

Leek, white miso and mushroom sauce

"Soft & Smooth"

Domaine Tissier, Sancerre Rosé, 2022, Loire Valley, France, 13% ABV

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Chatsworth Farm Lamb

Garden lettuce, confit garlic potatoes

"Big & Rich"

B-Qā De Marsyas Rouge, 2018, Beqaa Valley, Lebanon, 15% ABV

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British Cheese Selection

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

Grapes, celery salt butter, crackers, fig cake

£16.50 per person

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Casa Luker Dark Chocolate Entremet

Miso, passionfruit

"Rich & Sweet"

Chatsworth Estate Muscat De Alexandria Limited Edition, England, 16.5% ABV

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Yorkshire Forced Rhubarb Soufflé

Rhubarb & mojito sorbet

Tasting Menu £99.00 per person

Wine Flight £50 per person