

Gallery Restaurant

Sunday Lunch Menu

To Start

Chatsworth Garden Jerusalem Artichoke Soup

Truffle, estate mushrooms

Chatsworth Garden Beetroot Terrine

Peakland white, apple

Classic Chatsworth Farm Beef Tartare

Sourdough Crouton

Classic Prawn Cocktail

Marie rose, tomato, cucumber, lemon

Ladybower Trout

Pickles, carrot, fennel, saffron

To Follow

Roast Chatsworth Farm Beef

Seasonal vegetables, roast potatoes, Sunday gravy, Yorkshire pudding

Roast Chatsworth Farm Lamb

Seasonal vegetables, roast potatoes, Sunday gravy, Yorkshire pudding

Chicken Breast

Seasonal vegetables, roast potatoes, Sunday gravy, Yorkshire pudding

Cod

Braised garden leeks, crushed potatoes, butter sauce

Tagliatelle

Choose from

Spinach, parsley & garlic sauce or

Estate mushroom & black truffle

To Finish

Seasonal Crumble

Custard & vanilla ice cream

Coconut Panna Cotta

Pineapple, passion fruit & mango compote & coconut tuile

Lemon Parfait

White chocolate & pistachio

Dark Chocolate Mousse

Gold chocolate ice cream, banana & chocolate crumb

Selection of Three British Cheeses

Grapes, celery salt butter, fig cake, crackers

Sides

Black truffle & Parmesan Fries £9

Buttered Garden Potatoes £8

Season Vegetables from the Garden £8

Chunky Chips £8

Baby Gem Heart Salad, Caesar Dressing £9

2 Courses £42.50

3 Courses £49.50

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.