

# Garden Room

## Sunday Lunch Menu

### To Start

#### **Chatsworth Garden Jerusalem Artichoke Soup**

Truffle, estate mushrooms £10

#### **Chatsworth Garden Beetroot Terrine**

Peakland white, apple £12.50

#### **Classic Chatsworth Farm Beef Tartare**

Sourdough Crouton £16

#### **Classic Prawn Cocktail**

Marie rose, tomato, cucumber, lemon £13

#### **Ladybower Trout**

Pickles, carrot, fennel, saffron £17

### To Follow

#### **Roast Chatsworth Farm Beef**

Seasonal vegetables, roast potatoes, Sunday gravy, Yorkshire pudding £23

#### **Roast Chatsworth Farm Lamb**

Seasonal vegetables, roast potatoes, Sunday gravy, Yorkshire pudding £23

#### **Chicken Breast**

Seasonal vegetables, roast potatoes, Sunday gravy, Yorkshire pudding £23

#### **Cod**

Braised garden leeks, crushed potatoes, butter sauce £26

#### **Tagliatelle**

Choose from

Spinach, parsley & garlic sauce £25 or

Estate mushroom & black truffle £28

### To Finish

#### **Seasonal Crumble**

Custard & vanilla ice cream £14

#### **Coconut Panna Cotta**

Pineapple, passion fruit & mango compote & coconut tuile £14

#### **Lemon Parfait**

White chocolate & pistachio £15

#### **Dark Chocolate Mousse**

Gold chocolate ice cream, banana & chocolate crumb £15

#### **Selection of Three British Cheeses**

Grapes, celery salt butter, fig cake, crackers £16.50

### 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

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.